

689

THE NATIONAL

JUNE 17, 1961

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Packers who kill hogs humanely with electricity or gas say—

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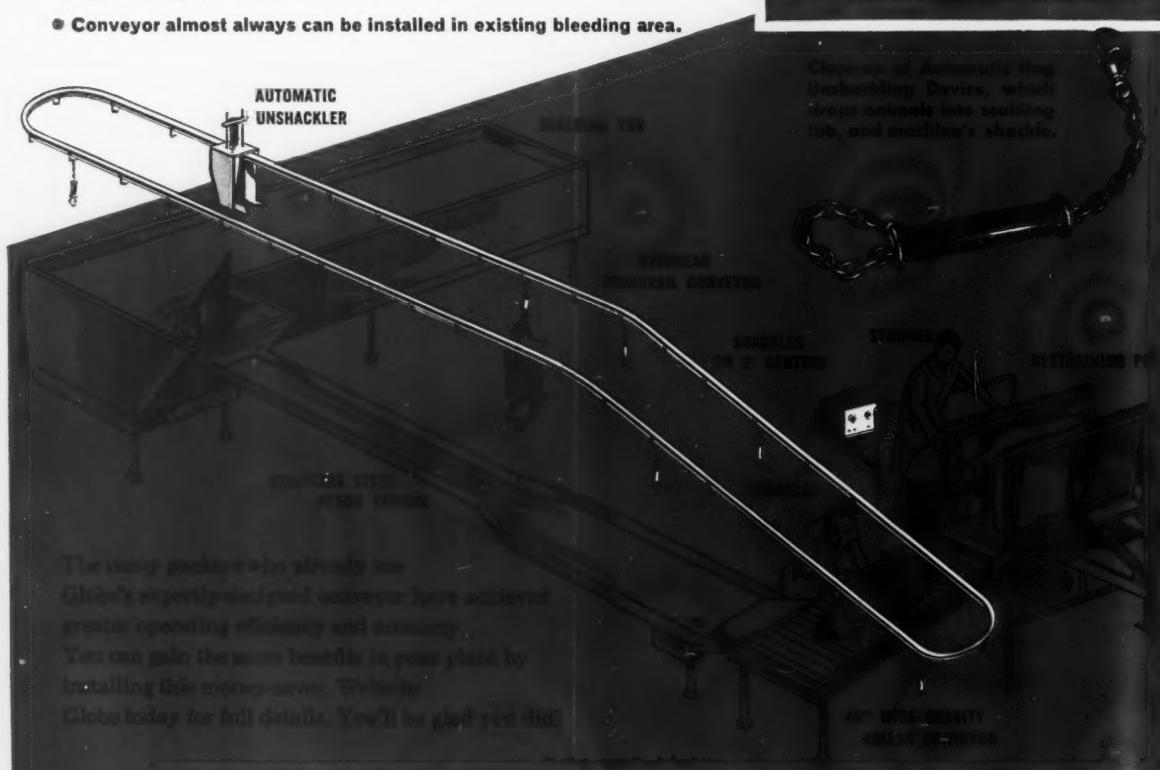
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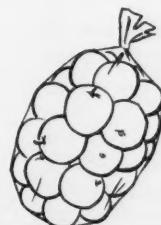
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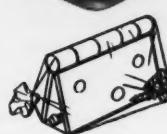
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VOLUME 144 JUNE 17, 1961 NUMBER 24



THE NATIONAL Provisioner

15 W. Huron St., Chicago 10, Ill.

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THE NATIONAL PROVISIONER, JUNE 17, 1961



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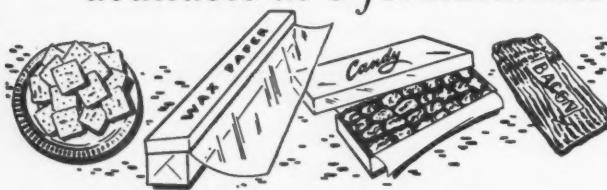
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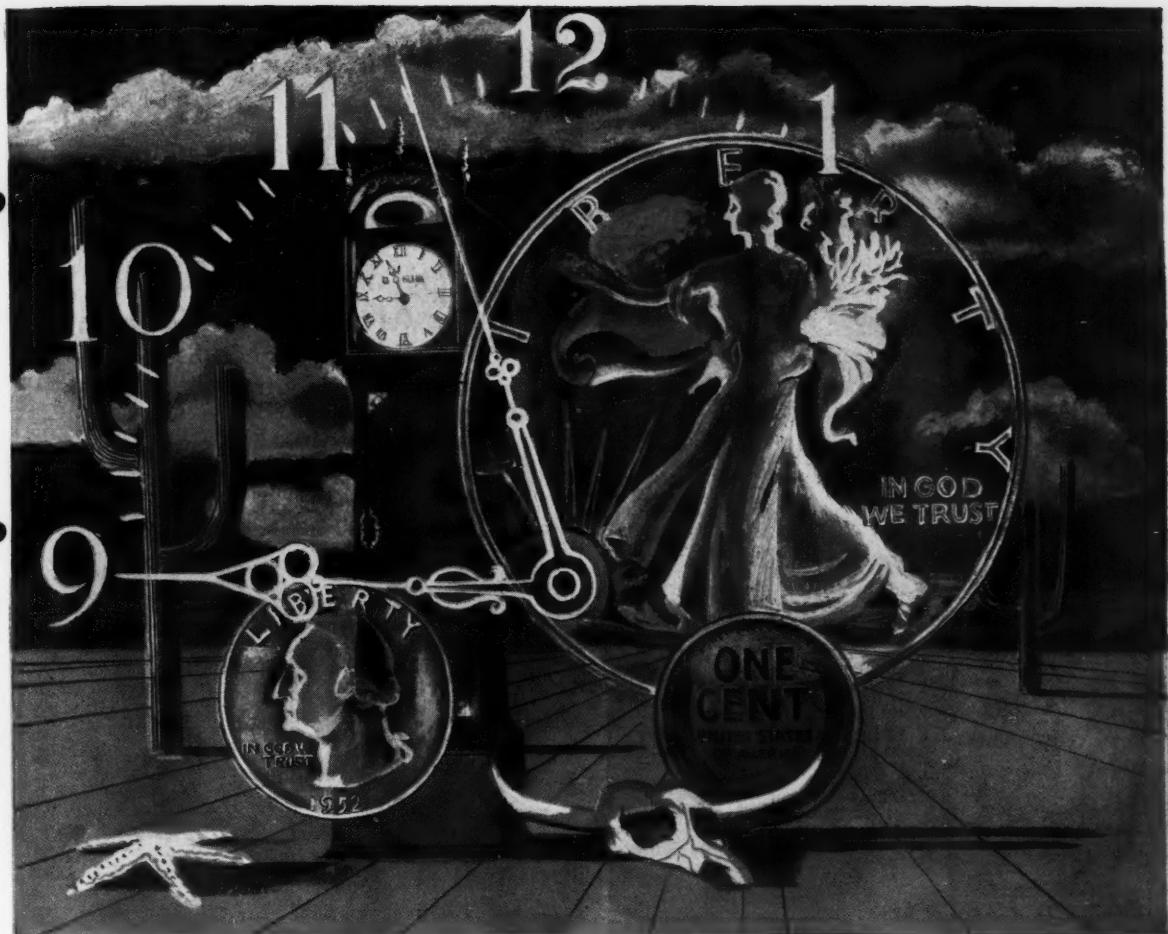
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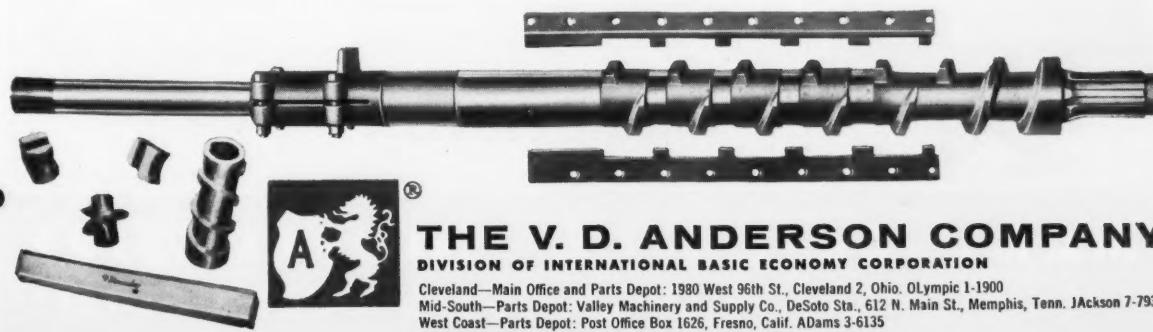
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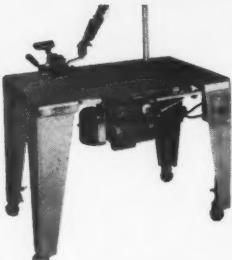
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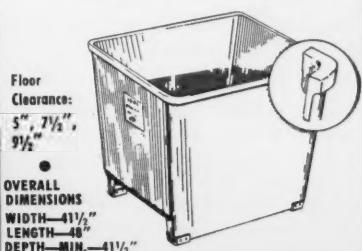
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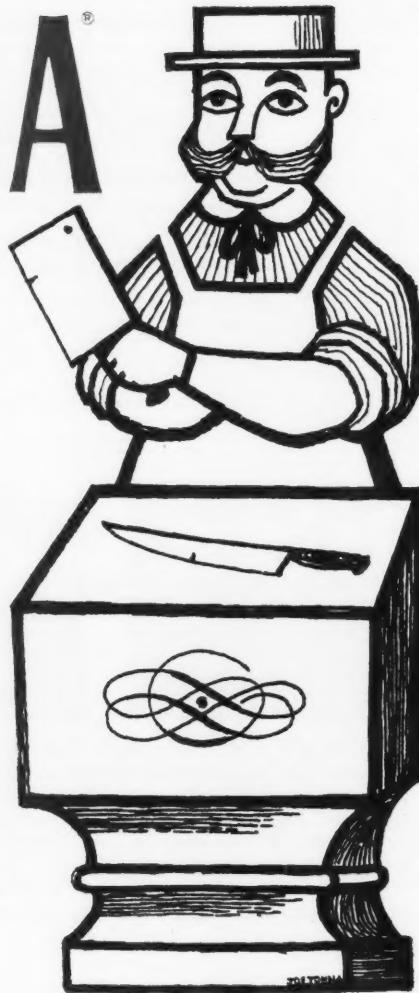
- far lower initial cost
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THE NATIONAL

PROVISIONER

June 17 1961

VOLUME 144 NO. 24

A "Critical Mass"

At what point does the mass of competitive force become "critical" and lead to the dissolution of an industry and the disorganization of the interests it serves?

We ask this question because we are becoming increasingly disturbed about the seeming inability of much of the meat industry to earn consistently at a rate which will permit its perpetuation and improvement.

As we look back over the years we remember that many industry companies failed to do well in a certain period for one reason; another year had a different inhibiting influence, and in a third the packers were suffering from still another affliction.

We are not questioning the validity of these reasons; we are asking what "ideal" conditions must prevail so that this essential industry can earn for three, four or five years a rate of return which will guarantee its greatest usefulness to producers and consumers.

The "mass" of competition under which the industry is working is expanding; this is true not only of competition within meat packing itself, but also in livestock production and food distribution. The focus for much of this competitive pressure, as well as the force which labor is exerting for its own security and betterment, is the meat industry.

We suggest that a study be undertaken at once of the current and future status of the meat industry in our society and economy. We believe that such a study should be supported by packers, labor, government, agriculture and food retailing.

The results might well provide the basis for remedial legislation, the relaxation of outworn restraints and the imposition of new ones on the industry's periphery, for the building of new relationships and even for the rebuilding of the whole structure of animal production, meat processing and distribution.

News and Views

The 16th Annual convention of the Western States Meat Packers Association was set for February 20-23, 1962, by the board of directors, meeting late last week in San Francisco. The 1962 convention will be in San Francisco's Sheraton-Palace Hotel. In other action, the board accepted with regret the resignation of Albert T. Luer, Luer Packing Co., Los Angeles, as a director and vice president of the association. Luer, who is retiring from the meat packing business, was the first chairman of the WSMPA board of directors and participated actively in the association since its founding in 1946. In appreciation of Luer's services, the board made him an honorary member of the association and an honorary director. Dan Rosen of Rosen Meat Packing Co., Los Angeles, was elected to replace Luer as a director, and director Ben Miller of Union Packing Co., Los Angeles, was named to succeed Luer as vice president.

The board approved the proposed program for the application of beef grades in use since 1950 which was agreed on last month in Chicago by committees from WSMPA, the American Meat Institute and the National Independent Meat Packers Association. If the AMI and NIMPA approve the proposal, it will be presented jointly to the Secretary of Agriculture. The WSMPA board also adopted resolutions opposing the omnibus farm bills and packer bonding legislation.

A Bill (S-2044) to clarify the authority of the Secretary of Agriculture to require reasonable bonds from packers in connection with their livestock purchasing operations has been introduced in the Senate by Senator Eugene J. McCarthy (D-Minn.). The bill is identical to HR-4831, which was introduced in the House early in this session by Rep. Carleton J. King (R-N.Y.). S-2044 would require bonding of packers who are subject to the Packers and Stockyards Act, Senator McCarthy said upon introducing his bill. "In the past," he told the Senate, "the exemption of packers from bonding requirements was less important since packers purchased almost all of their livestock through terminal stockyards which were bonded and the farmer producers were protected. The trend has been toward purchases by packers directly from producers and a substantial amount of all livestock purchases are now made in this way. This leaves the seller at the risk of heavy financial loss if the packer is unable to meet his obligations and fails in business." Senator McCarthy included in his remarks excerpts from the testimony of Roy W. Lennartson, deputy administrator of the USDA Agricultural Marketing Service, supporting the King bill at House agriculture subcommittee hearings.

The Washington State Meat Packers Association has elected Hans Sierk of Hans Sierk Meat Packing Co., Wenatchee, as president for the 1961-62 year. He succeeds R. H. (Bud) Burke of James Henry Packing Co., Seattle. Sierk previously was vice president of the association. The new vice president is Martin Rind of Milwaukee Sausage Co., Seattle. Dr. J. H. Miller, Othello veterinarian, was re-elected as secretary, and Carl Stevens of Grandview Packing Co., Grandview, was re-named as treasurer at the group's annual meeting in Seattle.

The Amended humane slaughter bill passed by the Connecticut legislature (see NP of June 3) was signed into law late last week by Gov. John N. Dempsey.

Pending Revaluation of all standards, which is now underway at the plant of Patrick Cudahy, Inc., Cudahy, Wis., the UPWA local has agreed to accept a 10-point reduction in the incentive return for performance. Production at 125 would be compensated for at 115, 110 at 100, etc. Describing present standards as perhaps being "loose," president Richard D. Cudahy said that the "constructive, realistic and necessary" agreement will prevail until new standards are set.

NATIONAL HOT



FAVORITE of the beach, Broadway, the ball game and the backyard barbecue, the hot dog may move more widely into the dining room and drawing room as a result of the 1961 National Hot Dog Month—July—in which the succulent sausage will be "promoted"

from the sandwich level to gourmet chafing-dish cookery. The theme of the sixth annual celebration will be "Put on the Dog with Hot Dogs," according to the National Hot Dog and Sausage Council, an activity of Tee-Pak, Inc., Chicago.

To prove that the frankfurter has inherent elegance, a leading European chef will tour the United States and demonstrate Continental techniques in sausage cookery for Mrs. Homemaker. The educational tour will be performed by Herr Otto Schuetz, one of Europe's leading hotel chefs and president of a German master chefs association. He will arrive in New York City on June 20 aboard North German Lloyd steamship lines, where a press conference will be held. He will come armed with the world's most mammoth frankfurter, especially made for the event, and a bag of recipe tricks for the American housewife to use in preparing the hot dog as a

gourmet dish suitable for dinners and party buffets.

After appearing before Manhattan housewives and on national network programs, Schuetz will embark on a coast-to-coast tour supported by many of the country's meat packers and sausage manufacturers, as well as relish-makers, beverage bottlers and other related industries. He will visit 12 major U. S. cities for personal appearances and demonstrations. His itinerary is: June 20, New York City; June 23, Boston; June 25, Washington, D. C.; June 27, Baltimore; June 28, Cleveland; June 29, Detroit; June 30, Chicago. On July 1, Schuetz will be honored by Danville, Illinois, which each year stages a community "Hot Dog Day." At the Danville festivities, the chef will receive a "Gold Hot Dog Award," and judge an annual "Hot Dog Queen Contest" and "Hot Dog Eating Contest."

His itinerary then continues to Chicago on July 2; July 5, St. Louis; July 6, Los Angeles; July 7, San Francisco; July 9, Pittsburgh; July 11, Philadelphia, and will terminate in New York City on July 12.

Among the Continental twists in hot dog recipes which Schuetz will demonstrate to U. S. housewives are gourmet sausage uses that are standard in Europe, but quite unfamiliar to the American homemaker. His Strasbourg

DOG MONTH



salad, for example, employs the everyday frankfurter, dressed up with white cabbage, carrots, onions, cheese strips, vinegar, oil, mustard, fine herbs and pepper.

National and regional sausage producers, as well as food chains, hotels and restaurants, are preparing programs designed to reap tie-in benefits from the sixth annual celebration. To help firms develop tie-in promotional programs with National Hot Dog Month, the Council has sent an official NHDM promotional kit to all packers and related items producers who will participate. In addition to a complete summary of all national publicity and promotion plans slated for July, the kit contains details on tie-in ideas, special events, illustrated promotional materials which are available, suggested news releases and other elements.

Included in the comprehensive instructions are step-by-step details for staging special events, such as a

local "Hot Dog Queen Contest," a "Hot Dog Eating Contest" and other festivities designed to gain local level publicity for hot dogs and related products. Illustrations in the kit depict material which can be used in supermarkets, restaurants and in national and regional advertising. These include original cartoon art, banners, streamers, stickers and other items suitable for brand imprinting. Other materials available carry the art and theme of "The Hot Dog Society of America"—a just-for-fun club established with TV star Red Skelton as national chairman. Membership materials, "charter member" scrolls and other pieces will be distributed.

In this promotional wave slated for July, the Council hopes to top last year's program results which exposed every American to hot dog indoctrination twice—through more than 350,000,000 impressions in radio,

[Continued on page 55]



OTTO SCHUETZ, leading European chef and president of a German master chefs' association, will show American housewives how they can award the hot dog "its rightful place" as a gourmet dish during a U. S. tour.

Industry to Pool Ideas for Improving Beef at July 6-8 Colorado Conference

REPRESENTATIVES of all segments of the beef industry, including several packers, will pool their ideas on the "ideal beef animal" and how to achieve this goal during the Coordinated Beef Improvement Conference to be held on Thursday through Saturday, July 6-8, at Colorado State University, Fort Collins, Colo., 60 miles north of Denver.

A smoker and get-acquainted session at 6:30 p.m. Thursday will open the conference, which is being sponsored by the American Nation-

al Cattlemen's Association, American Society of Animal Production and the animal science department of Colorado State University. Charles M. Quarre of Kern County Land and Cattle Co., Bakersfield, Cal., is chairman of the conference.

Two packers will address the "Improvement Through Feeding" workshop. Blackman will discuss "The Processor and the Ideal Beef Carcass." Other topics and speakers at that workshop will be: "The Nutritionists' Part and the Ideal Beef Animal," Jack Algeo, Solvang, Cal.; "The Corn Belt Feeder and the Ideal Beef Carcass," Ray Baxter, Grand Island, Neb.; "Retailers' Desires in the Ideal Beef Carcass," Cecil Hellbusch, Safeway Stores, Denver; "What Factors Constitute Ideal Feeder Cattle," W. D. Farr, Greeley, Colo.; "Effect of Nutrition on Carcass Composition," Dr. W. M. Beech, Purdue University, Lafayette, Ind., and "Need for Better Evaluation of Feeds and Feed Additives," J. C. Wetzler, Phoenix, Ariz. Robert Beechinor of Bakersfield, Cal., will serve as chairman of the beef feeding workshop.

Two packers will address the "Improvement Through Carcass Evaluation" workshop, which will be under the chairmanship of Prof. Larry E. Kunkle, Ohio State University, Columbus. George McGlumphy of Seitz Packing Co., Inc., St. Joseph, Mo., will speak on "The Beef Carcass That Wholesales Itself," and Dr. L. P. Anderson of Armour and Company, Chicago, will discuss "Records



G. McGLUMPHY



J. L. OLSON



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That Contribute to Carcass Evaluation." Other topics and speakers will be: "The Beef Carcass to Merchandise," Harold Crow, The Kroger Co., Cincinnati; "Contest to Promote Beef," Dr. R. W. Bray, University of Wisconsin, Madison; "The Significance of Carcass Features," Dr. O. D. Butler, Texas A & M College, College Station, Tex., and "Carcass Evaluation Standards," Dr. C. O. Schoonover, University of Wyoming, Laramie.

Dr. Robert C. Kramer of Michigan State University, East Lansing, will be chairman of the workshop on "Improvement Through Marketing," which will feature four panel discussions presenting beef ranching,

beef feeding, meat packing and meat retailing approaches. Participants in the meat packing industry discussion will be: James L. Olson, vice president of Geo. A. Hormel & Co., Austin, Minn.; Edwin A. Trowbridge, Jr., vice president of Wilson & Co., Inc., Chicago; Kenneth Monfort, Monfort Feed Lots, Greeley, Colo., and Scott Detrick, operator of Scotty's Markets, Louisville, and president of the National Association of Retail Grocers of the United States.

The beef ranching industry will be discussed by John B. Armstrong, Selma, Ala.; Joe Finley, Encinal, Tex., and Tobin Armstrong, Armstrong, Tex., and the beef feeding industry by Mark Knoop, Troy, O.; Martin Domke, Greeley, Colo.; Lee Dalton, Eaton, Colo., and William Swahlen, Tempe, Ariz.

Corky R. Gene Egan of Noble's Independent Meat Co., Madera, Cal., will participate in the meat retailing industry discussion. Other speakers will be Kent Christensen, economist and agricultural counsel, National Association of Food Chains, Washington, D. C.; Seth Shaw, manager of the public relations department of Safeway Stores, Inc., Oakland, Cal., and Roy Griswold, general superintendent of meat operations, Thriftmart, Inc., Los Angeles.

The "Improvement Through Breeding" workshop will be under the chairmanship of George Ellis, Bell Ranch, N. M., and will be addressed by four speakers. The topics and speakers will be "Selection for Increased Gain and Efficiency," J. H. Knox, New Mexico State University, University Park, N. M.; "How I Use Present Breeding Knowledge," Max Fulscher, Holyoke, Colo.; "Mechanics of Selecting for Greater Production," John Crowe, Millville, Cal., and "Heritability of Characters Which Make a Herd More Productive," Dr. L. N. Hazel, Iowa State University, Ames.

A buffet dinner is scheduled for 6:30 p.m. Friday. The workshops may convene following dinner at the call of the chairmen and will reconvene at 8:30 a.m. Saturday. The concluding general session will begin at 10:30 a.m. Saturday.

Would Require Publication

A bill (S-1802) to provide for the publication before entry of decrees, judgments and orders entered by consent upon the merits of civil antitrust proceedings was introduced recently by Senator Hubert H. Humphrey (D-Minn.) and referred to the Senate judiciary committee.



FEW people are aware of the willing participation of many modern industries in the field of education today. Although schools and colleges are staffed by experts and, in many cases, provided with the most modern facilities, few could hope to equal the degree of specialization found within a specific plant or industry. For this reason, the educators are relying more and more on specialized industries to provide practical demonstrations to complement classroom work.

Recognizing this fact, the Tobin Packing Co., Inc., of Rochester, New York, for four years has been offering its background knowledge and facilities to specialized classes and 4-H groups, as well as to lay students. With plants in Albany and Buffalo as well, Tobin is one of the nation's largest regional meat packers.

Each year the Rochester plant alone is visited by or sends representatives to well over 50 various educational groups ranging from students in high school home economics classes to veterinary, advanced food technology, animal husbandry, and marketing classes at both college and graduate levels.

GENERAL AND SPECIAL: For visiting groups, the company conducts plant tours ranging from two-hour general tours to highly specialized, all-day inspections. A typical tour for high school students might consist of visiting the hog cutting line, where pre-chilled carcasses are separated into primal cuts; the sausage department, where tons of different sausage products are manufactured daily; the bacon, beef, packaging, shipping, and related departments that process fresh, cooked, and smoked meats. By actually watching each operation as it is being performed, the student forms a concrete idea of the several complex, yet continuous, processes that combine to prepare bacon or sausage.

For the more specialized classes, the tour takes on an entirely different tenor. Questions of sanitation, federal inspection laws, and marketing are discussed enroute by the Tobin technicians. The annual visit by veterinary students from the State Veterinary College at Cornell University, Ithaca, N.Y., is a good example of a specialized tour. These men spend a full day scrutinizing Tobin's plant. Here they discuss the various bacterio-

Tobin Lends Plant and Know-How to Educate Area's High School and College Students

YOUNG future farmer casts a critical eye on a government-inspected Tobin hog carcass as he learns the differences between good and poor meat animals.

logical checks by which plant cleanliness and product purity are maintained. They observe the consumer-protecting federal inspection laws in action and talk with the U.S. government inspectors who are stationed throughout the meat plant. Because of the highly technical caliber of student inquiries at this level, the men are guided through the plant by Dr. Harry Butler, chief federal inspector at Tobin's and a veterinarian himself.

However, the company's educational activities are not limited to the plant premises. Frequently it is called upon to send representatives to lecture, to demonstrate meat cutting, or merely to talk informally before student groups. Usually the representative will show a 22-minute, full-color, sound film prepared by the company in 1960 to depict the workings of a meat plant.

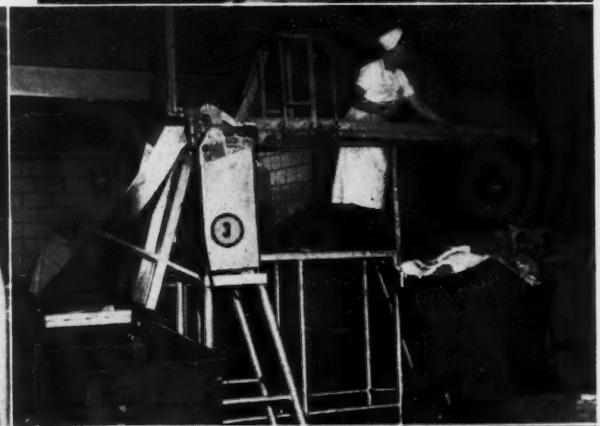
AWARD WINNER: This film has won several awards in this country and was one selected by the government to represent the United States in the 1961 Venice Film Festival as portraying accurately and authoritatively an important segment of American industry. With the help of this film, which serves to stimulate audience questions, the representative explains packing procedures from humane slaughter to marketing.

The places visited by Tobin meat specialists presenting this program range from hospitals to private homes, and the program itself is flexible enough to cover practically all types of questions pertinent to the meat packing industry and many allied fields. Among student nurses in hospitals, the emphasis is placed on the nutritive value of meat for dietetic menu planning. Food technology classes are most interested in qualities and preparation of meat for institutional use.

To 4-H groups, Tobin representatives offer suggestions on how to raise animals for the meat packing industry, while to housewives in church and social groups, the representatives explain differences in prices, quality, and types of meat cuts for the home table.

Although the film and tour are requested by numerous social, religious, and civic organizations, Tobin has found that student groups respond most enthusiastically, for these are the nation's future dietitians, food technologists, meat-cutters, and housewives.

1. Front view of Presswood plant shows many additions that have been made.
2. Overall view of cutting room shows breakup and two workup conveyors.
3. All fats pass Skinner-slasher on way to grinder located on floor below. Belt conveyor system collects fats from various stations.
4. View of loaf packaging operation shows cook room in background and packoff station in foreground.
5. Freed loaf glides from cook room conveyor into charging port of pneumatic pouch stuffer.
6. In Presswood plant pumps move meat emulsion from manufacturing to stuffing tables holding three linkers.



Modern Full-Line Pork House Uses Mechanical Devices To Improve Output Of Operations



USING THEIR father's retail store as a base of operations, the two Presswood brothers, Gordon and Walter, ventured into the meat manufacturing business in Toronto, Ont., Canada, 31 years ago. After working for several years in their dad's retail butcher shop, they decided to try their fortune in sausage manufacturing.

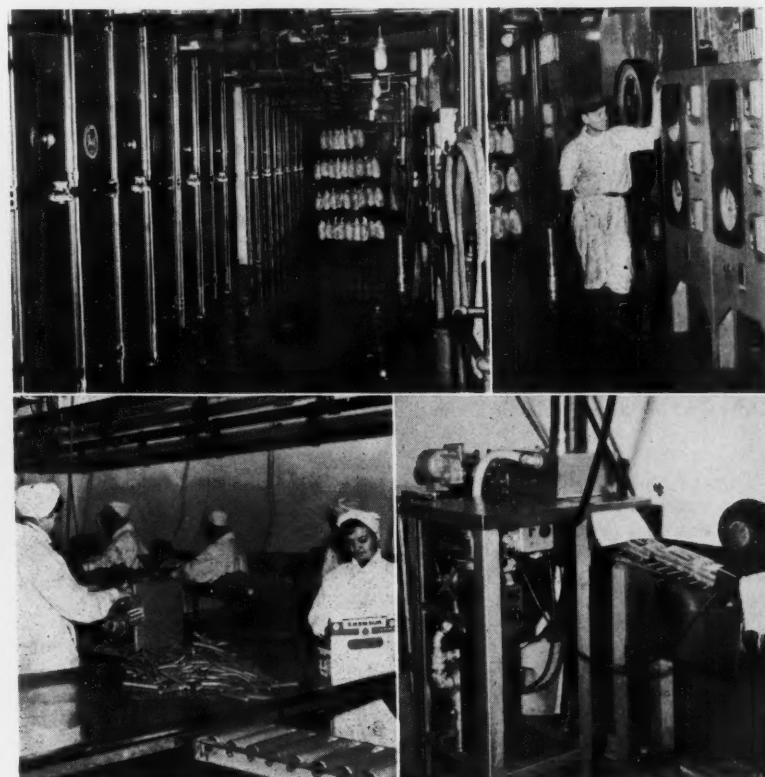
Luckily, they had their dad's retail store as a backstop, reports Walter, vice president, Presswood Brothers, Ltd. They made 300 lbs. of sausage on the first day, but were able to sell only 2 lbs. in that day's merchandising effort. Eventually, most of this sausage moved out through the retail outlet.

Undaunted, the two brothers continued in their efforts to expand the market. After 15 years, they built their first plant at the present site in the Toronto stockyards area. Gordon and Walter Presswood literally built the plant themselves. For a 7-month period, both worked 16 to 18 hours daily on the plant, doing the electrical, pipe fitting, plumbing and insulation jobs. The cement and brick work was let to sub-contractors, says Gordon Presswood, president of the firm.

The first plant, a straight green pork house, dressed about 145 hogs per week. Down through the years, the brothers have continued to expand their scope of operations; at present, the plant dresses about 1,200 hogs per day and has a full line of sausage and smoked meats items, including such consumer products as 1½- and 2-lb. boneless rolled cured shoulder, as well as a low temperature rendered lard.

Within the past year the firm has added new pork dressing and

BELOW LEFT: New stainless steel air-conditioned smokehouses have reduced processing time requirements. RIGHT: Smoker checks control panel. Recording controllers are equipped with cams during processing of the firm's major items.



ABOVE LEFT: Two strippers prepare frankfurter links for packaging. RIGHT: Loosely hand sealed, frankfurter package passes through moist shrink tunnel and the hot air blower afterward to give it a tight seal with thermoplastic film.

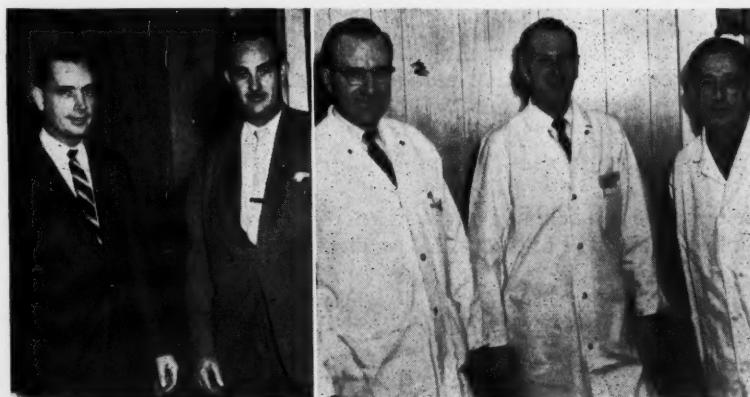
cutting facilities and currently is putting the finishing touches on new office and employee comfort quarters. This expansion program, in turn, will permit the company to increase cool-

er space for its meat manufacturing operations, Walter observes.

The new dressing addition, furnished and engineered by Allbright-Nell Co., Chicago, increased the kill rate to 300 hogs per hour. While the firm uses a swing gang, it plans to employ separate kill and cut gangs as cooler facilities are built.

GAMBRELS AND TROLIES: Humane electrical stunning equipment is located on the ground floor in the hog pen area. The stunned animals are discharged next to the takeup conveyor which lifts them to the sticking station on the second-floor level. The bled animals are fed into a 40-ft. Anco scalding vat and poled into an Anco dehairing machine. They are scalded for 4 minutes at 140° F., Roy Brookwell, plant superintendent, explains.

Gambrels and trolleys arrive at the gambrel table via a rail magazine that is reloaded from a mezzanine where trolley cleaning facilities are located. These are cleaned by the conventional three-vat technique with the aid of a portable



LEFT: Gordon (left) and Walter Presswood, president and vice president, respectively, of Presswood Brothers, Ltd., Toronto, have guided growth of firm to modern full-line pork house. RIGHT: Production staff members of Toronto firm are (l. to r.): Roy Brookwell, plant superintendent, and Richard Hatcher and Herman Rissor, assistant plant superintendents. Firm is adding new facilities.



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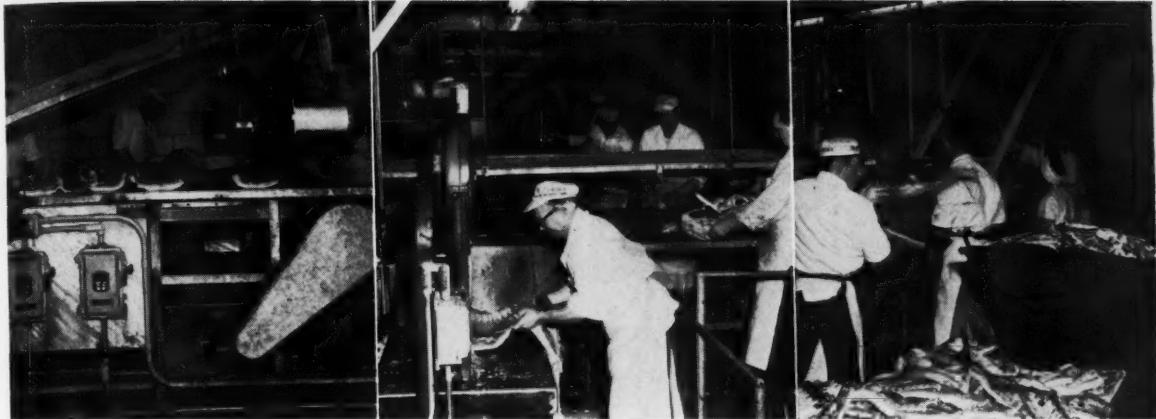
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LEFT: Belt conveyor system on cutting floor carries freed fats to skinning-slicing machine on other side of wall. CENTER: Hams are worked up on short table extending

to wall while band saw is used to split side into rough rib and loin sections. RIGHT: Ribs are lifted at this station; loins are pulled on other side of table conveyor.

electric hoist and holding frame.

In the eviscerating operation the vital organs are placed on a belt conveyor. Then they pass the Canada Department of Agriculture inspector and are separated into component parts. The entire area has a high level of wall skylighting and the wall area is tiled.

The new pork cutting operation, which is rated at 250 hogs per hour, features conveyor collection of cutting fats for rendering. To gain maximum use of floor space, the firm employs a four-prong conveying system for the cutting operation and breakup of hams, sides and shoulders. Handling of the fat trimmings by conveyor also maximizes space utilization since various containers are not needed to accumulate the material, according to Walter Presswood.

The main prong is the table top conveyor breakup table. After being cut down automatically, the hog sides are aligned for the shoulder cutter and continue past the ham scribe. To this point, the operations

are conventional in both sequence and layout.

The hams are faced at a station in back of the main breakdown conveyor and chuted to the cure cellar. The freed fat from the ham and tail is placed by the butchers on the belt conveyor above the table.

Other belt conveyors from the shoulder and side workup conveyor tables discharge into this conveyor, which carries the fat through a wall opening to the mounted Townsend Skinner and slasher used to remove skins from various cuts and pieces. One operator controls the flow of these cuts into the machine.

SLASHING ADVANTAGES: The freed skins fall into a truck while the slashed fat is chuted into a Buffalo grinder powered with a 40-hp. motor. This unit reduces the fats for the Sharples low temperature rendering process. When fats are slashed, the load placed on the grinder is reduced so one grinder keeps pace with the cutting operation. Furthermore, the slashed pieces glide into the throat of the grinder

faster, Walter Presswood reports.

The shoulder section moves on a roller top conveyor to the neck bone lifting station and then travels on a belt conveyor to the shoulder breakup station. The firm uses two table top band saws furnished by Anco to perform the breakup task. The firm is convinced that the band saw makes a cooler cut, with less face marring, and takes a smaller bite than circular saw devices.

The various shoulder cuts continue on the belt conveyor to the trimming stations. Neck bones are trimmed with Bettcher circular knives that salvage the sausage material trimmings. The freed fats are placed on the belt conveyor located above the carrying belt for movement to the Townsend unit.

The belly section glides from the breakup table to the separation station. The firm uses a band saw to sever the ribs from the loin while they are still part of the side. The cuts glide down a roller conveyor to the loin pulling station where the fatback is removed and placed on a

LEFT: Belly washer cleans cured product for smoking. RIGHT: Gene Forsey, plant electrician, checks controls on dryer, one of new pieces of laundry equipment being installed at the Toronto plant. Company officials believe the clothes washing machinery will pay for itself within a short time after installation.





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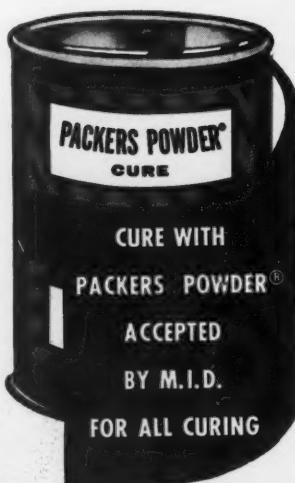
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BAND SAWS (left) are used to break up shoulder section. Boneless cured hams (center) are stuffed into fibrous cas-

ing with pneumatic unit. Bacon slabs and whole hams are wrapped at the station shown in photograph at right.

belt for subsequent movement to the skinning machine.

The belly section is guided under the belly roller and arrives at the rib lifting station. The belly roller is sized to the cut and covers only part of the table top conveyor. The two cuts then move to trimming stations and the loins continue to the grading and wrapping station where they are packed in parchment sheeting. Once again the freed fats are placed on the belt conveyor which travels above the table top cutting

conveyor at the Presswood plant.

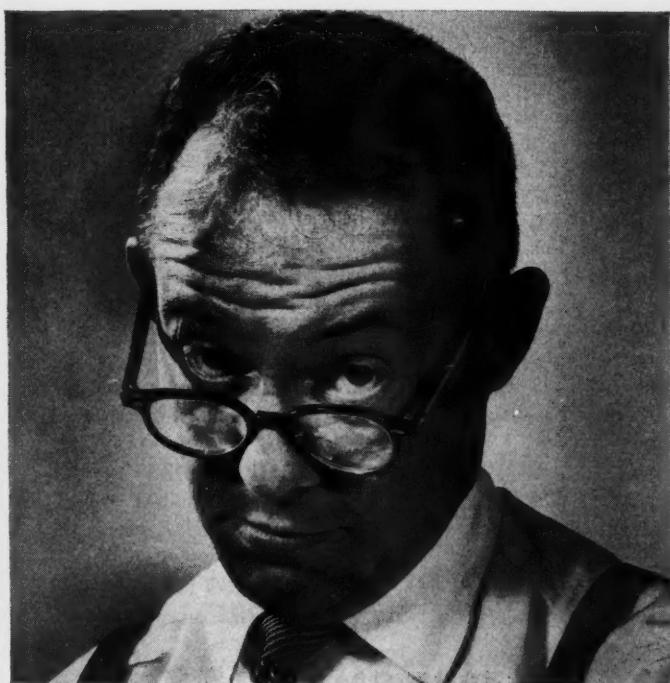
The various pork cuts are placed in trucks for movement to the order assembly cooler.

Rapid handling of freed fats by the belt conveyor system, along with the use of the Sharples low temperature rendering equipment, has materially improved the quality and keeping properties of the lard, notes Walter Presswood. The Sharples equipment is located on the floor below the cutting room and occupies an area 25 x 25 ft.; the system is

rated at 8,000 lbs. per hour. Another advantage of the system is the relatively small amount of space it requires to accomplish the fat extraction job, according to vice president Walter Presswood.

PRE-HEATER TANKS: The system has two pre-heater tanks from which the heated material is pumped to the Super D-Cantor, where most of the proteinaceous material is removed, and then to the Fitzpatrick comminutor. The material is heated

[Continued on page 40]



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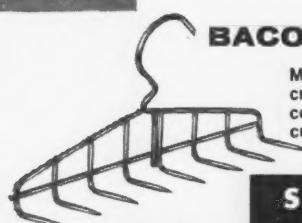
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Feeder Labels Specify Stilbestrol-Free Cattle

In recognition of the fact that meat packers are anxious to avoid violating the Meat Inspection Division regulation banning the use of the hormone stilbestrol within 48 hours before slaughter, the Colorado Cattle Feeders Association has designed a small gummed label for use by its members as a point of information for the benefit of the cattle buyer, according to Neil Skau, jr., secretary of the association.

The labels carry the legend, "These cattle have been withheld from feed containing stilbestrol since . . .," and contain space for the seller to fill in the time and date, as well as his signature.

Each member of the group has received a supply of these labels with his 1961 membership card. The association will continue to furnish its members with the labels as long as they are required.

Workshop, Evaluation to Be Features of Hog Show

Market barrows will be slaughtered and judged as a final check on the live evaluation skills of spectators and judges during the 23rd National Hampshire Meat Hog Conference, July 31-August 1, at the Clark County Fairgrounds, Springfield, O.

A new event of the show will be a purebred swine breeder's workshop, according to Harold Boucher, secretary of the Hampshire Swine Registry, Peoria, Ill. Topics to be discussed include: purebred and commercial breeding systems, public relations for purebred breeders, the value of shows as a selection tool and what the retailer expects from the swine industry.

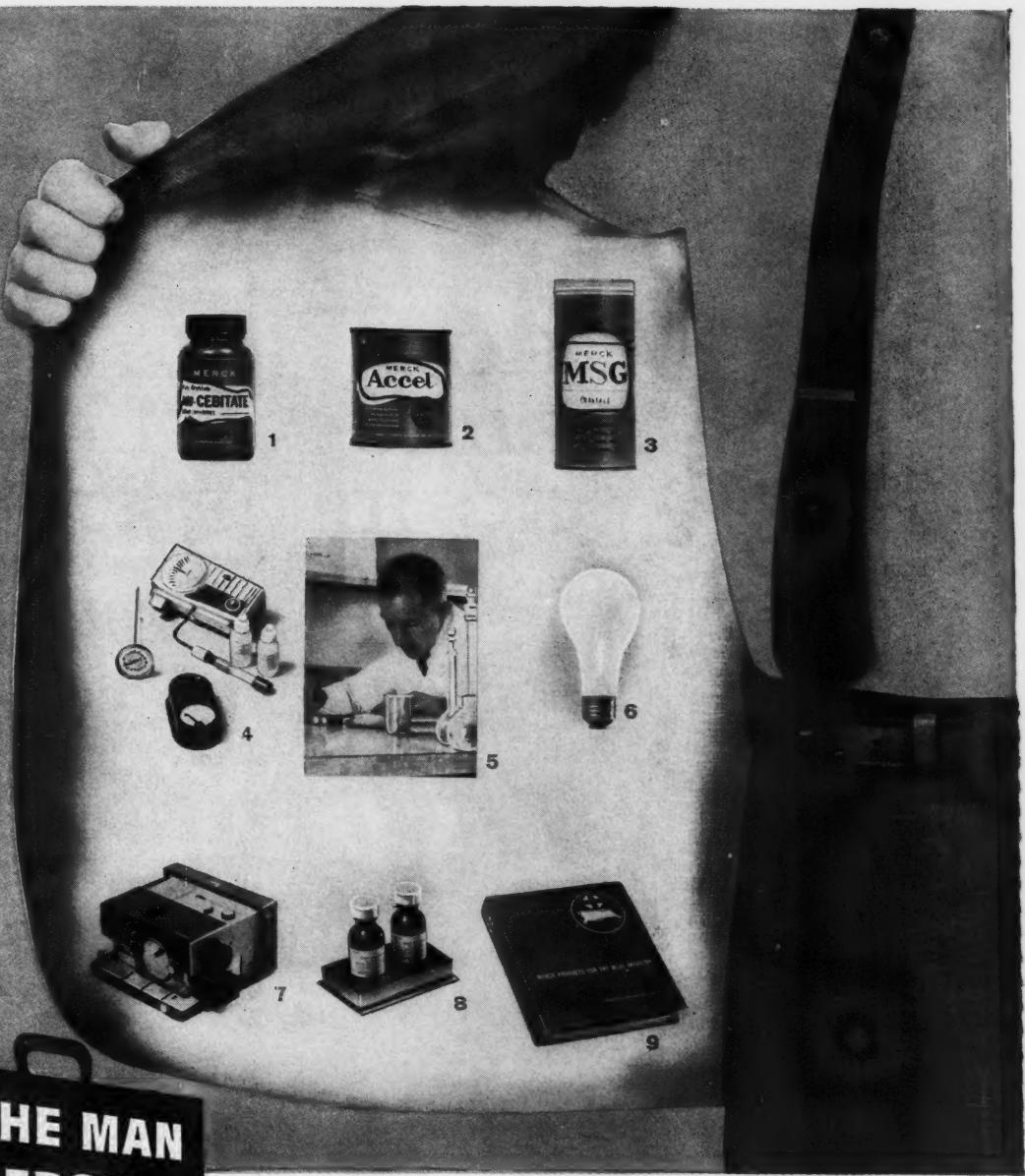
The program also will include shows of breeding animals and market barrows and two sales of prize-winning breeding animals. A National Hampshire queen will be selected at a banquet on July 31.

Lower Eastbound Carload Rates Asked by WSMPA

The Western States Meat Packers Association has filed a shipper proposal (Application C-10571) with the Trans-Continental Freight Bureau asking the member railroads of the TCFB to equalize the rates on fresh meats, leaf lard and packinghouse products in carloads eastbound with the rates now in effect from mid-western points to various Pacific Coast points.

"The present eastbound carload

THE NATIONAL PROVISIONER, JUNE 17, 1961



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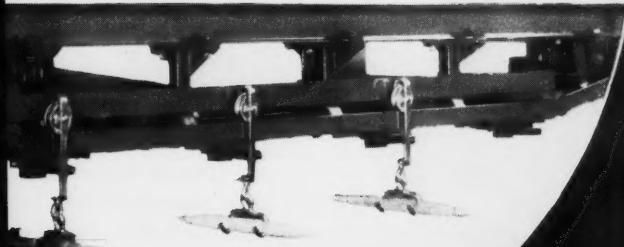
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rail rates on fresh meats and packinghouse products from Pacific Coast origins, including Phoenix, Ariz., to destinations in the Midwest and east of the Illinois-Indiana state line, are on a much higher level than the concurrent westbound rates, as a result of the drastic reductions made in the westbound rates to Pacific Coast destinations, which went into effect August 15, 1957, to meet motor truck competition," said E. Floyd Forbes, WSMPA president and general manager. "Some of these rates eastbound are as much as 40 per cent higher than the concurrent westbound rates from the same midwestern origins. Prior to 1957, the eastbound and westbound rates were equalized.

"Now that the various truck applications for reduced rates westbound have been withdrawn by the various trucking companies, the rates are more or less stable. Therefore, we feel that it is time to ask that rates again be equalized."

Earlier, Forbes hailed the announcement by the Santa Fe and Union Pacific Railroads that there was no opposition from members of the TCFB to their proposal to reduce rates westbound on hogs from midwestern to Pacific Coast points by 10¢ per cwt. on minimum carloads of 30,000 lbs., except from June 1 to September 30 when the minimum carload weight will be reduced to 27,000 lbs. The rates are expected to become effective by July 1.

"We commend the railroads for this voluntary reduction, restoring to some extent the relationship in westbound rates between fresh meat and packinghouse products and livestock," Forbes said. "This action will assist considerably our hog slaughterers in the West Coast area and enable them better to compete against pork trucked in from the Midwest to the Pacific Coast."

California Cattlemen Say Choice is Too Choosy

Representatives of the California Cattlemen's Association expressed concern to the PROVISIONER this week over the role that heavy slaughter cattle are playing in breaking down the structure of the cattle market.

Noting that heavyweight cattle at Chicago last week broke \$1 to \$2, with lower weight kinds showing little decline, the Association suggested that steps should be taken immediately to revise federal grade specifications on Choice cattle to control the high degree of finish necessary to make the grade. Producers were represented as taking losses on stockers and feeders.

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THE NATIONAL PROVISIONER, JUNE 17, 1961

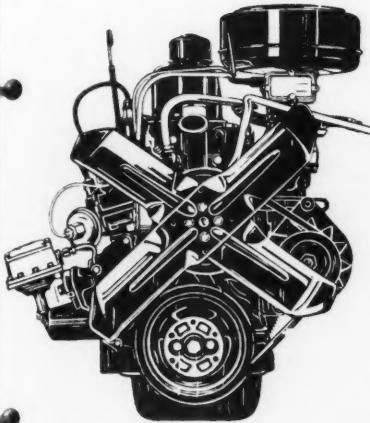
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New F-600 toughness! New stronger frame...huskier cab...rugged truck suspension that can give twice the front tire life of other types!



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*Tests simulated typical city delivery and shuttle service

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In addition to these dollar-and-cents savings, the following bonus benefits are yours with Ford Trucks:

1. Rigid quality controls give you the strongest safeguard of truck reliability ever. Modern, *exclusive-truck* manufacturing facilities, with emphasis on quality every step of the way, are designed to give you a Ford Truck that is as free from defects as a truck can be. Tangible results of these high standards are Ford's new warranties.

2. Exclusive 100,000-mile warranty (or 24 months) on 401-, 477- and 534-cu. in. Super Duty V-8's is the most liberal in the industry. Each major engine part (including block, heads, crankshaft, valves, pistons, rings), when engine is used in normal service, is warranted by your dealer against defects in material or workmanship for 100,000 miles or 24 months, whichever comes first. The warranty covers full cost of replacement parts . . . full labor costs for first year or 50,000 miles, sliding percentage scale thereafter.

3. 12,000-mile warranty (or 12 months) on all 1961 Ford Trucks of every size is further evidence of the confidence Ford has in its quality controls. Each part, except tires and tubes, is now warranted by your dealer against

defects in material or workmanship for 12 months or 12,000 miles, whichever comes first. The warranty does not apply, of course, to normal maintenance service or to the replacement in normal maintenance of parts such as filters, spark plugs and ignition points.

4. Special fleet financing can be arranged by your Ford Dealer. It's available for owners of two or more trucks, and provides the opportunity to precisely tailor payments to your income patterns or depreciation schedules. This fleet-fitted financing offers substantial savings and frees your working capital.

5. Sales engineers and service specialists in 36 district offices are on call to solve special truck problems. Working with both dealers and customers, these experienced truck men represent another extra step Ford takes to provide your continued satisfaction.

6. Replacement parts depots at 26 strategic locations across the country quickly supply needed parts from ample stocks. Ford's entire supply system is geared to give you faster service and reduce costly downtime . . . wherever you are.

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From Super Economy pickups to Diesel-powered tractors, you can now fill every truck need up to 76,800 pounds GCW with a modern, money-saving Ford Truck.

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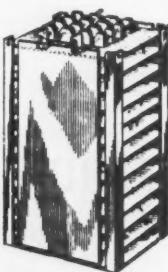
RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, 15 W. Huron st., Chicago 10, Ill., and remitting 50¢ for each copy desired. For orders received from outside the U.S. the cost will be \$1.00 per copy.

No. 2,980,949, MACHINE FOR MAKING SKINLESS COCKTAIL SAUSAGE,

patented April 25, 1961 by William P. Stroh, 28 - 25 34th st., Long Island City, New York.



In this apparatus, the hole in the stuffing tube is located at the end of the tube so that the skinning thread is retained at the top of the mixture as it is extruded from the tube with the casing so that the thread is used to skin the sausage after cooking and there will be little if any mark of the thread, claims the inventor of the unit.

No. 2,962,069, SLICING MACHINE, patented November 29, 1960 by Joseph O. Olsen, Milwaukee, and Herbert H. Weber, Kiel, Wis., assignors to H. G. Weber & Company, Inc., Kiel, Wis., a corporation of Wisconsin.

A structure is provided for adjusting the thickness of the slice to be taken from the article to be sliced, the slices to be taken to have either of two preselected thicknesses, comprising a laterally reversible supporting unit having an elongated U-shaped body member and a number of article-supporting fingers carried on the bight of the body member, a groove in each end of the body member, these grooves lying in a common plane, the supporting fingers being disposed in a plane parallel with the common plane and displaced therefrom, a pair of separate carrying units disposed one at each end of the supporting unit, a lug on each of the carrying units fitted to the grooves, and a device provided to secure the U-shaped supporting unit to the carrying units

with the lugs in the grooves, thereby permitting lateral reversal of the supporting unit on the carrying units, whereby the supporting unit is disposed selectively higher and lower in the slicing mechanism.

No. 2,979,762, CATTLE SLAUGHTERING CHUTE UNIT,

patented April 18, 1961 by Frank J. H. Schulz, Route 1, Box 1395, Elk Grove, Calif.

In one of its positions, the movable chute of this unit upends so that the animal's head is lowermost and exposed for beheading after bleeding, and in subsequent position the chute is inclined so that the carcass slides out of the chute onto the slaughtering floor.

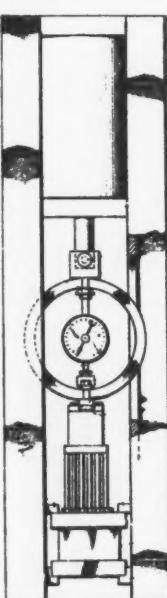
No. 2,970,916, SAUSAGE MANUFACTURE, patented February 7, 1961 by Robert H. Harper, Park Forest, Ill., assignor to Swift & Company, Chicago, Ill., a corporation of Illinois.

The method comprises simultaneously comminuting a sausage mixture to a fluid consistency while partly coagulating by intensely heating substantially uniformly all portions of the mixture to a temperature between about 122° F. and 160° F. and, upon attaining the desired temperature, forming a given mass of the mixture obtained into a desired shape.

No. 2,972,884, TENDERNESS TESTING APPARATUS FOR FOOD PRODUCTS,

patented February 28, 1961 by Amihud Kramer, Silver Spring, Gilbert Nielsen, District Heights, and Samuel Bryan, Silver Spring, Md., assignors to L. E. E. Inc., Washington, D.C., a corporation of Maryland.

An apparatus is disclosed for testing meat and the like and indicating the tenderness thereof by dial and index means. The apparatus employs knife and ram means.



No. 2,979,411, METHOD OF PROCESSING MEAT, patented April 11, 1961 by Ladislav J. Piron, Stickney, Ill., assignor to A. W. Brickman, Victor Conquest, Frank J. Madden, Wrisley B. Oleson and Emery T. Filbey, all of Chicago, Ill., a non-profit corporation.

The method consists of placing the meat in a retort, coupling electrical energy to the meat to raise the temperature of the meat to a desired value, creating a pressure differential between the pressure in the retort and the pressure of the atmosphere external to the retort, and suddenly venting the retort to the external pressure to effect agitation of the liquid in the meat.

No. 2,971,852, TEMPERATURE TELLTALE, patented February 14, 1961 by Joseph Schulein, P. O. Box 212, Corvallis, Ore.

A thermosensitive telltale device is disclosed adapted to be frozen at a predetermined temperature and denoting, after freezing, the occurrence of a temperature rise. There is provided an edible oil-in-water freeze-thaw cycle of breaking down emulsion having the property of separating into continuous liquid phases at temperatures above the predetermined temperature and there is included signal means associated therewith which is rendered operably effective as a telltale sign at the end of the freeze-thaw cycle by virtue of the formation of the continuous liquid phases.

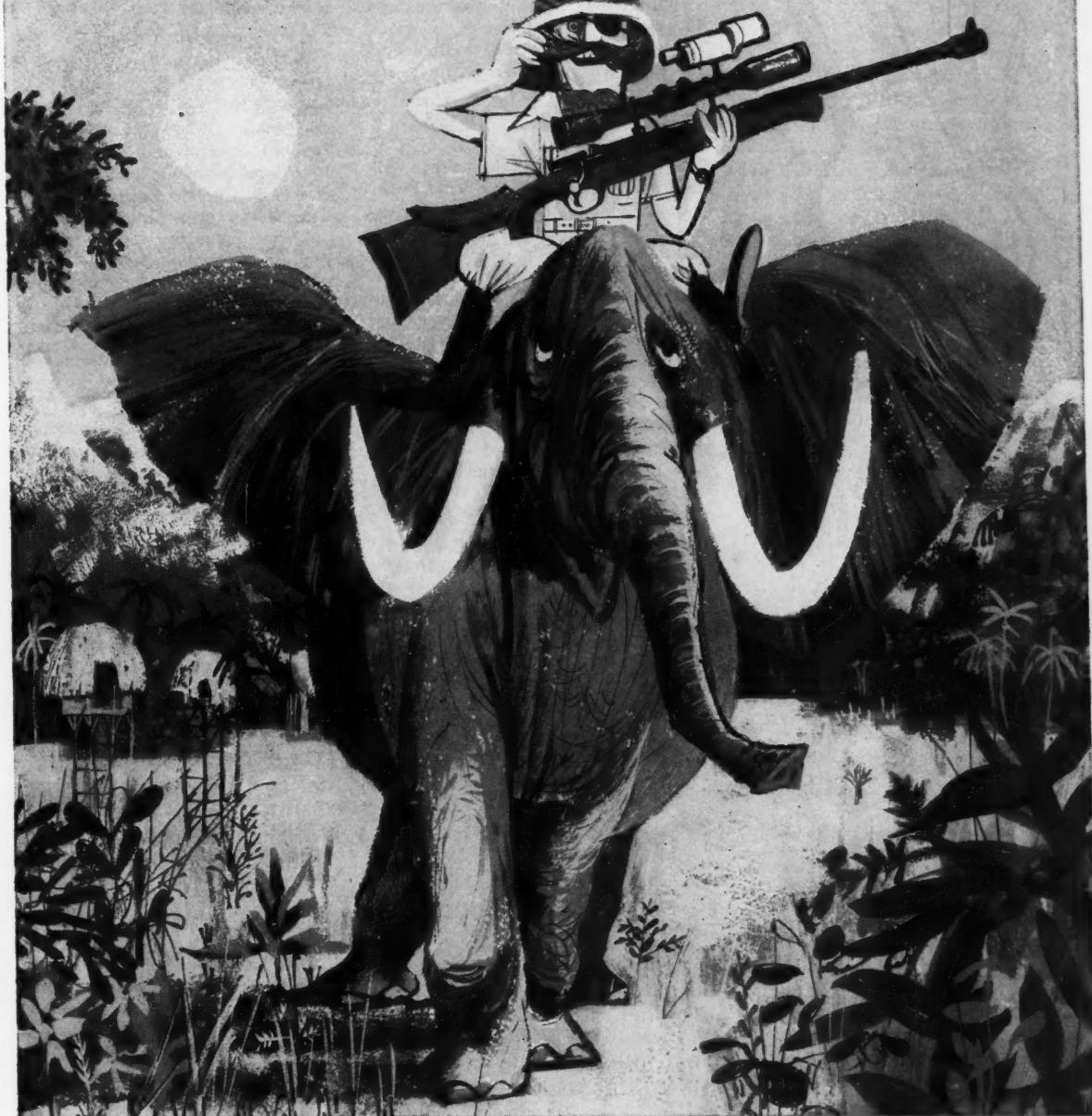
No. 2,978,001, MEAT CUTTING BAND SAW WITH BLADE CLEANER, patented April 4, 1961 by Forrest B. Whisler, Box 175, Coachella, Calif.

To eliminate hand wiping of individual cuts of chops and steak after sawing, in order to remove bone dust, the saw is provided with small spaced-apart pockets to collect the dust, which is then removed from the pockets by rotary brushes.

No. 2,968,570, METHOD OF PREPARING HAMS, patented January 17, 1961 by John G. Pinta and Lawrence G. Elsen, Chicago, Ill., assignors to Reliable Packing Company, Chicago, Ill., a corporation of Illinois.

After removal of the femur and aitch bones from the cured and water-softened ham, the same is inserted into a stockinette bag with the slack end portion of the ham

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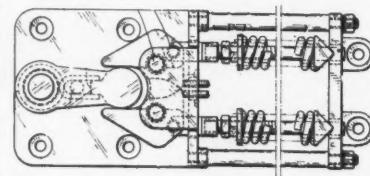
against the bottom portion of the bag with inward pressure to cause parts of the ham to extend into the cavities therein, and the upper butt end portion of the suspended ham is manually pressed while the same is within the bag to flatten the butt face and to press parts of the meat mass into the interior cavities and the ham is finally smoked for periods of from 16 to 18 hours while the same is suspended in the bag.

No. 2,971,851, SCAVENGER PACKET, patented February 14, 1961 by George W. Kurtz, Villa Park, Ill., assignor to Miles Laboratories, Inc., Elkhart, Ind., a corporation of Indiana.

This patent is related to another and the packet body comprises an enzyme system having glucose oxidase activity and a substrate in liquid form for the enzyme system, the deoxygenating body being enclosed in a water-impermeable, gas-permeable membrane, the enzyme system being separated from the substrate by a seal rupturable upon application of pressure to the membrane. Six claims.

No. 2,971,216, APPARATUS FOR MANUFACTURING MEAT PRODUCTS, patented February 14, 1961 by Glenn B. Gwilliam and Harold C. Howell, Jr., both of 4611 Hill rd., Boise, Idaho.

More specifically, the patent re-



lates to apparatus for forming ground meat into steaks having the appearance and texture of natural steak. The patty-like meat is subjected to a series of spaced multiple area compressions and to the teeth of toothed members which indent the meat. Eight claims.

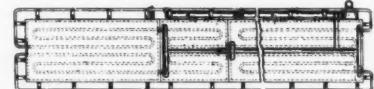
No. 2,978,738, METHOD OF TREATING ANIMAL CARCASSES, patented April 11, 1961 by Olle Sigurd Jonaon, Kellgrensgatan 24, Boras, Sweden.

In order to give the carcasses durable, dry and firm surfaces, the method consists of conveying them in sequence along a path and subjecting each of them in succession to the action of hot dry air having a temperature in the range from about 500°C. to about 800°C. for a period

of not over one minute, with the air circulating over the surfaces of the successive carcasses and flowing generally in a direction transverse to the path, whereby the surfaces are pasteurized and dried so as to inhibit spoilage.

No. 2,973,277, PROCESS FOR THE PRODUCTION OF SMOKED MEAT PRODUCTS, patented February 28, 1961 by Hugh W. Barnett, Clarksson, Ontario, Leroy White, Toronto, Ontario, and Henry R. Nordin, Concord, Ontario, Canada, assignors to Canada Packers, Limited, Toronto, Ontario, Canada.

A continuous process for the production of smoked sausage is disclosed, comprising: moving small,



unsmoked sausage products along a continuous path through a smoking zone while subjecting them to an atmosphere of dense smoke at a temperature between about 200° F. and about 260° F., maintaining the meat products in contact with this atmosphere of dense smoke for a period of time less than about one-half hour and raising the internal temperature of the products to at least about 150° F., and then moving the meat products along the continuous path through a chilling zone to cool the meat products to packaging temperature.

No. 2,977,233, METHOD FOR THE PRODUCTION OF SAUSAGE SKINS, patented March 28, 1961 by Hubert Jacob Vaessen, Deventer, Netherlands, assignor to Vasco Industries Corporation, New York, N. Y., a corporation of the United States of America.

In producing sausage skins having a closed end from adhesive casings freed of fat, by applying the casings on a cylindrical templet which is rounded spherically at one end, allowing the casings to dry on the templet and pushing the product so obtained off the templet, the inventor extends beyond the end of the templet a part of the casing which is applied near the spherically rounded end of the templet, turning the extending part of the casing an odd number of times about its longitudinal axis to form a knot-shaped thickening just outside the rounded end of the templet, and pulling back the remaining free end inside out over the casing layer on the templet, the knot-shaped thickening thereby said to impart greater strength to the casing.

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A proud past... a progressive future



IF YOU EVER wore knickers, or spun wooden tops, or cheered for Babe Ruth... you probably did!

Even then, Frick could look back upon a proud past. The past included pioneering in the perfection of refrigeration systems. The advent of ice-making equipment. And always a guarantee that the equipment would work... and keep working.

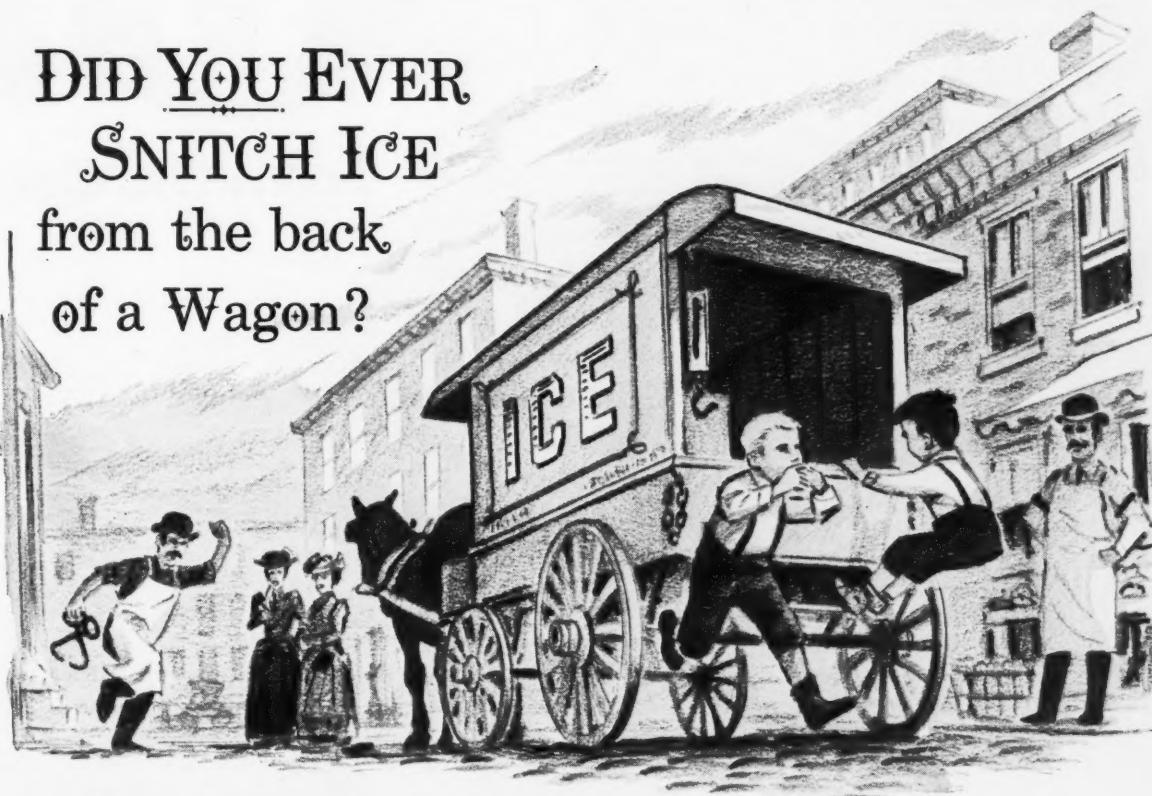
But a good reputation is a continuing thing. And we intend to keep ours good—by con-

tinually improving both our products and our services.

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FRICK COMPANY, Waynesboro, Pennsylvania

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Varied refrigeration demands for the Colonial Provision Company in Boston, Mass., are met by a complete custom-engineered Frick refrigeration system. Heavy duty industrial compressors and more than 1½ miles of Frick Prestin pipe are required to provide dependable refrigeration day after day.

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Glutamal SV is a well balanced compound of active materials which has been developed over many years of research exclusively for the use in ham production by brine injection method. The use of Glutamal SV in all ham producing countries of the world proves its reliability and success. The unequalled simplicity and speed with which Glutamal SV dissolves in cold water ensures complete distribution in the brine and safe application. Glutamal SV does not crystallize, does not form sediments or lumps, and thereby guarantees a smoothly flowing brine injection.



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Astounding achievement used all over the world now brings America finer meat products for the consumer, more sales and profits for the manufacturer. Now, Glutamal is yours to use right here in America. Write now for complete information on how Glutamal can help you achieve a better product at lower cost with more ultimate profits!

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Better yields on tinned hams use Glutamal SV

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Reduces shrinkage, weight loss in cook-

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If optimum corrosion resistance is your flooring problem...

Upco Epoxy is your answer!

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THE UPCO CO.
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Full-Line Pork House

[Continued from page 21]

once more in a surge tank before the Sharples Autojector makes the final separation.

Improvements also have been made in the sausage manufacturing and packaging operations.

In the manufacturing-stuffing operations a considerable gain in productivity was made by installing two Viking food pumps. The first of these is installed under the bowl of a Buffalo silent cutter.

A stainless steel throat feeds the comminuted product from the cutter into the pump which feeds into a Griffith Mincemaster. This unit, in turn, discharges the finally-comminuted emulsion into a stainless steel hopper feeding another pump which services three Ty Linker machines. By eliminating manual handling and charging of the emulsion between the comminuting and stuffing operations, output has been increased approximately 25 per cent, superintendent Brookwell points out.

A piston type stuffer is used for large link stuffing.

The firm has a full line of processed meat loaves, which includes more than 30 varieties. Most of the loaf items are moist cooked and then packaged by means of the Cryovac method.

The vat cook room is adjacent to the packaging operation. Retort basket lots of the filled molds are placed into and removed from the vats with a portable electric hoist. As the cooked items are removed from the molds, which are placed on a conveyor for movement to a mold washer, the products are deposited on another belt conveyor in front of the vats. This conveyor carries the loaf to a stainless steel glide-off plate mounted in a wall opening that separates the cook room from the packaging area.

The loaf moves into the frame of a Sheet Metal Engineering stuffer that pushes it through a loose finger mandrel into the pouch. The pouched loaf then travels to the table top Cryovac vacuumizing and crimping units and then to the shrink tunnel.

IMPROVED PRODUCTIVITY: Once again through the use of mechanical devices—in this instance, a belt conveyor system and a pneumatic stuffer—the productivity of the operation has been greatly improved, claims Walter Presswood.

The firm also uses a Sheet Metal Engineering pneumatic stuffer in preparing pressure packed boneless cured hams for processing.

A new pork item that has met

with good consumer acceptance is the cured boneless shoulder which is tied with a Griffith machine and packed in Cryovac pouches in 1½- and 2-lb. units. The fresh shoulder enjoyed excellent cookery acceptance in the past; it was lost somehow, but the cured item is regaining this acceptance, according to president Gordon Presswood.

As an all-meat product, it is measured according to the requirements of the average family of four eaters. Leftovers are good for dad's lunch or for snacks, he observes.

Another instance in which a mechanical device has been put to excellent use concerns the belly washer. With this unit, one man places the cured belly onto the holding ring of a runaround chain that carries the belly through a series of high pressure sprays, and another man inserts combs into the cleaned bellies as they are discharged. There is no need for manual cleaning with a brush or bell knife, Brookwell asserts.

For its expanding line of processed meats, the firm has installed six completely air-conditioned Atmos smokehouses monitored with Taylor controls. These are the first of the modern air-conditioned houses purchased by the company and it is surprised and delighted by their performance, Walter Presswood reveals. They virtually have cut bacon processing time in half and have drastically reduced the shrink that the firm previously took.

The firm has developed cams that permit the Taylor controls to monitor the entire processing operation, with the smoker checking at the end to determine the end point internal temperature. Constant turning of trees and partial pulling of smokehouse loads are things of the past, according to Richard Hatcher, assistant plant superintendent.

HAND-WRAPPED FRANKS: The frankfurter packaging operation has been transferred to an enlarged cooler. The plant has two Tee Cee peelers that strip the casing from the links which generally discharge into tote boxes. The filled boxes are dumped into a sloped holding bin located in front of the hand packaging operator.

The operators form a loose package with the aid of a hand sealing iron. The package is placed on a conveyor that carries it through a moist shrink tunnel, which is supplied with heated vapor by a compact electrical heater, and then past the dry air blower to remove any trace moisture from the package.

The shrink tunnel is compact

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STUNS INSTANTLY WITH NO RICOCHET PREVENTS MEAT CONTAMINATION

*with special projectile
containing no lead*

- Projectile automatically fragments on contact—minimizes hazardous ricochet.
- Contains no lead—prevents meat contamination.
- Concussion-cone impact—delivers a more effective stunning blow.
- High velocity—more than 2,000 feet per second, 50% faster than sporting 22's.

Here's another first from Remington: "Stun-Safe" cartridges, with special-composition projectile, are specially designed to deliver fast, effective livestock stunning by rifle. "Stun-Safe" cartridges fit, feed and function perfectly in any rifle chambered for maximum-power 22 long rifle cartridges. The special-composition projectile contains no lead, reduces spatter-back, cannot contaminate meat. Helps you do a faster, cleaner one-shot job. Special **concussion-cone** impact gives the most effective stunning blow possible. Packed 500 per box. Caution: "Stun-Safe" cartridges are not for use in blank-cartridge-type stunners.

Do you know how little it costs to comply with humane slaughter laws?

With Remington's low-cost, government-approved Stunning System, it costs surprisingly little. (EXAMPLE: For cattle, the average cost of red salable meat is calculated at 7/1000 of 1¢ per pound). Just write to us at the address below. We'll send you free—with no obligation—a complete analysis of your costs in using Remington's approved Stunning System in your plant.

Remington



Remington Arms Company, Inc., Bridgeport 2, Conn.

REMINGTON POWDER-ACTUATED STUNNERS

(Note: For use with blank cartridges only)



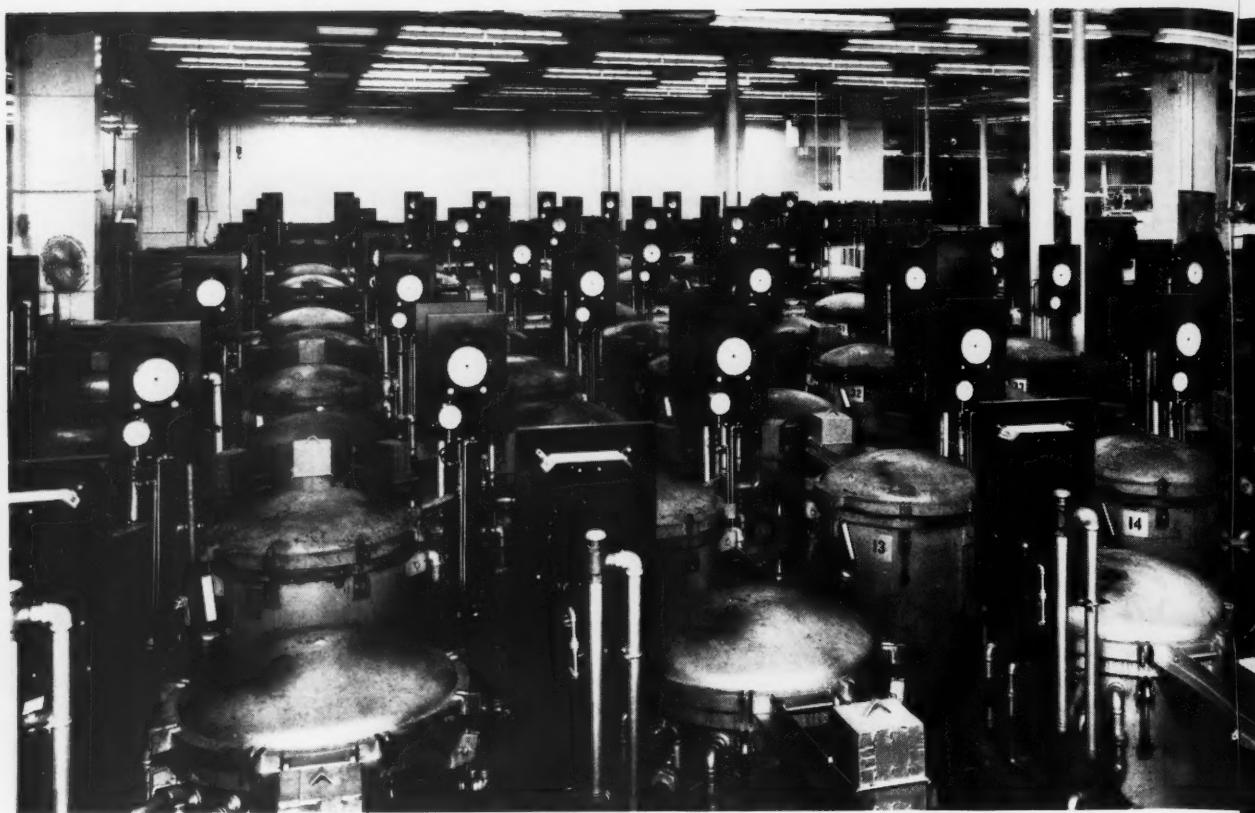
Handle-Model Humane Stunners
Model 411B has piston-mounted knob which stuns animal instantly without damage to skull or hide (U.S. Patent No. 2,922,185). Model 411C has retractable penetrator, which stuns instantly and painlessly. Model 413 for small stock has retractable 2 1/2"-diameter concussion knob, and shorter handle than Model 411B.



**New Model 412
Humane Stunners**

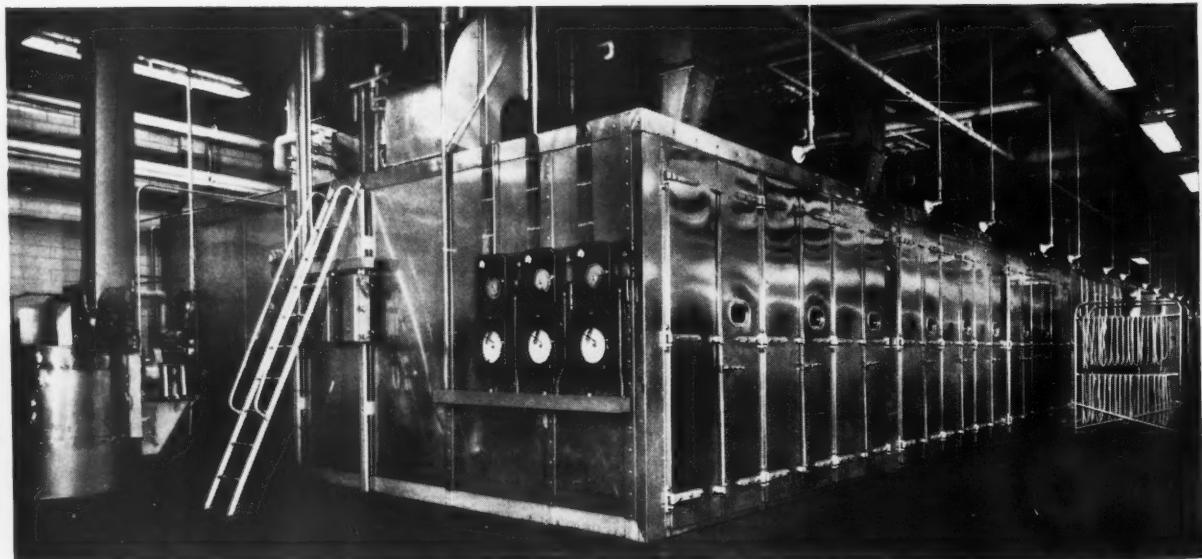
Compact and lightweight for one-hand, one-blow penetration. Can be loaded, positioned and fired in seconds. With retracting penetrator that stuns animals instantly, painlessly. Model 412A has retractable 2 1/2"-diameter concussion knob for small stock where brains are saved.



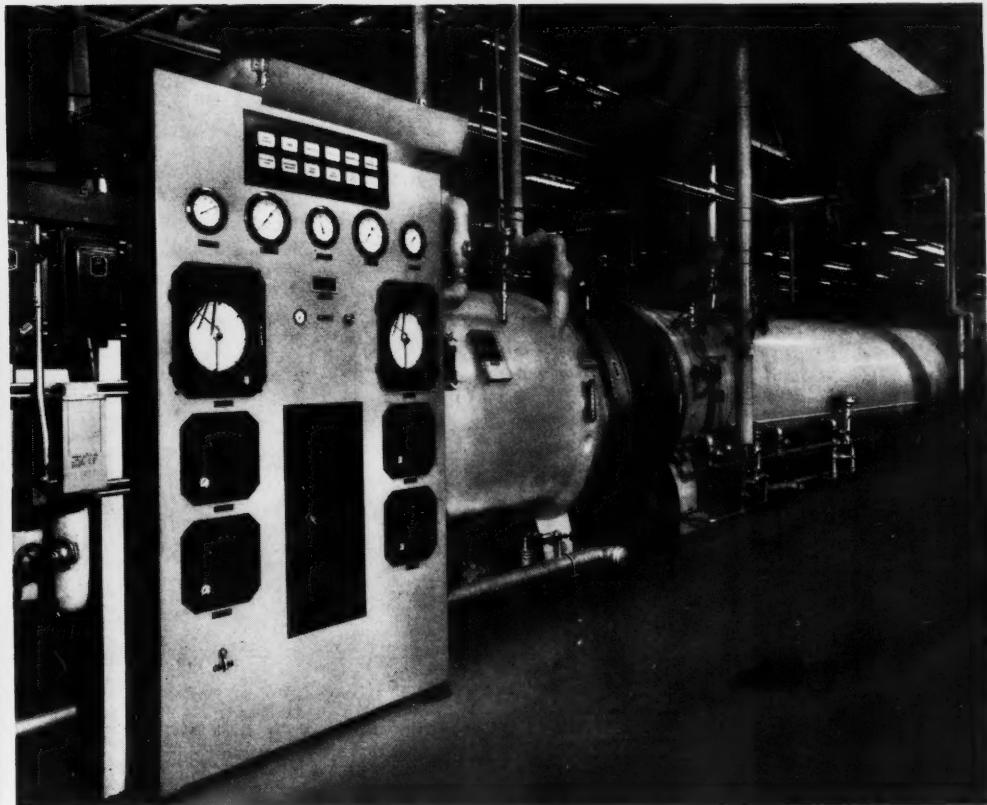
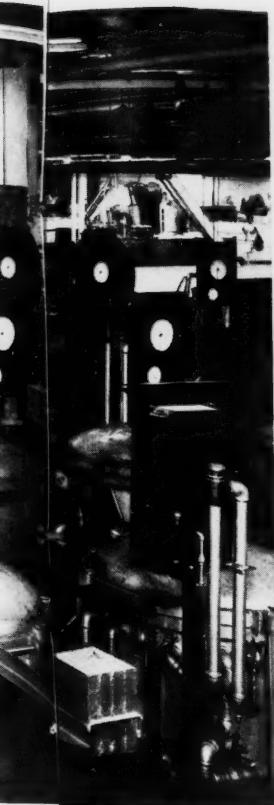


At Libby's Morgan Park plant, Taylor automatic Steam Cook Control Systems maintain exact processing temperatures in 96 retorts; eliminate the possibility of over and under-sterilization; provide a permanent record of cooking temperatures.

WHY *Libby's* CHOSE



Push-button automatic Smokehouse Control System regulates both wet and dry bulb temperatures within these 6 Julian smokehouses. Time schedule control brings temperatures up, maintains desired number of hold periods and automatically shuts off.



One of three Taylor-controlled Food Machinery and Chemical Corp's, Continuous Sterilmatic Pressure Cooker Cooler lines. The system maintains precise temperature control, including safety interlocks to insure adequate sterilization at all times, and temperature control during cooling.

Taylor's CONTROL SYSTEMS

For many years Libby, McNeill & Libby have relied on Taylor instrumentation for dependable quality control. In their new plant at Morgan Park, Chicago, processing operations have been automated for maximum efficiency and highest possible quality . . . hence the impressive array of Taylor systems shown in these pictures.

Among the top quality products under Taylor control at Morgan Park are Libby's Beef Stew, Spaghetti and Meat Balls, Vienna Sausage and



Deep-Brown Beans. Libby's report all systems working to their complete satisfaction. Operator attention time has been cut to the minimum; spoilage is negligible; quality control is excellent. When you're ready to modernize or expand, why not draw on Taylor's years of experience in serving the food processing industries. Your Taylor Field Engineer is well qualified to advise you. Or, if you prefer, write for *Catalog 500*. Taylor Instrument Companies, Rochester, N. Y., and Toronto, Ontario.

Taylor Instruments MEAN ACCURACY FIRST

Easy new way to specify the

Code numbers now show you "yield per pound"

Now . . . a new code system will make it easier than ever before for you to specify the exact Du Pont cellophane you need to meet your particular requirements.

Here's how it works: In place of the gauge designation of "300" . . . "450" . . . and "600", you can now specify the cellophane type by its square-inch yield per pound. For example, a film such as 300 MSD-60 which now has a yield of 22,000 square inches per pound will be designated 220 MSD-60 (thus using the first three digits of the yield as the gauge designator instead of the less meaningful "300").

Use this list to find new code designations for over

FORMER CODE and yield	NEW CODE and yield	FORMER CODE and yield	NEW CODE and yield
"K"** CELLOPHANE FILMS (polymer-coated, moistureproof, heat-sealing)			
"K" 300-201 21,000 sq. in./lb.	"K" 210-201 21,000 sq. in./lb.	"K" 450-203 14,000 sq. in./lb.	"K" 140-203 14,000 sq. in./lb.
	"K" 250-201† 25,000 sq. in./lb.	"K" 600 10,300 sq. in./lb.	"K" 103-203 10,300 sq. in./lb.
"K" 300-202 19,500 sq. in./lb.	"K" 195-202 19,500 sq. in./lb.		"K" 210-FC† 21,000 sq. in./lb.
"K" 450-202 14,000 sq. in./lb.	"K" 140-202 14,000 sq. in./lb.	MOISTUREPROOF, NON-HEAT-SEALING FILMS	
	"K" 116-202† 11,600 sq. in./lb.	300 MD-31, 32 21,000 sq. in./lb.	
"K" 300-203 18,000 sq. in./lb.	"K" 180-203 18,000 sq. in./lb.	300 MD-35, 36 21,000 sq. in./lb.	210 MD-35, 36 21,000 sq. in./lb.
	"K" 195-203† 19,500 sq. in./lb.	MOISTUREPROOF, HEAT-SEALING FILMS	
		300 MSD-51 21,000 sq. in./lb.	210 MSD-51 21,000 sq. in./lb.
		300 MSD-52, 53, 54 19,500 sq. in./lb.	195 MSD-52, 53, 54 19,500 sq. in./lb.
		450 MSD-53, 54 14,000 sq. in./lb.	140 MSD-53, 54 14,000 sq. in./lb.

†New High Yield

right Du Pont cellophane:

This new code system replaces one that has outlived its usefulness. Recent announcements by Du Pont of new higher-yield cellophanes which bring important cost savings to packagers made the change imperative. The chart below shows the new and former codes for many of the most widely used Du Pont cellophanes. You can see at a glance how the new code system will give you more useful information faster. **FOR YOUR COPY** of a new Price List which shows the new codes for most types of Du Pont cellophane, contact your Du Pont representative or write Du Pont Co., Film Department, Wilmington 98, Delaware.



30 of the most widely used Du Pont cellophanes

FORMER CODE and yield	NEW CODE and yield	FORMER CODE and yield	NEW CODE and yield
300 MSD-56, 57 18,700 sq. in./lb.	187 MSD-56, 57 18,700 sq. in./lb.		
450 MSD-56, 57 13,600 sq. in./lb.	136 MSD-56, 57 13,600 sq. in./lb.		
300 MSD-60 21,000 sq. in./lb.	220 MSD-60† 22,000 sq. in./lb.		
300 MSAD-86, 87 19,500 sq. in./lb.	195 MSAD-86, 87 19,500 sq. in./lb.		
450 MSAD-86, 87 14,000 sq. in./lb.	140 MSAD-86, 87 14,000 sq. in./lb.		
300 MSAD-80 19,500 sq. in./lb.	195 MSAD-80 19,500 sq. in./lb.		
450 MSAD-80 14,000 sq. in./lb.	140 MSAD-80 14,000 sq. in./lb.		
300 MSAD-90 18,250 sq. in./lb.	182 MSAD-90 18,250 sq. in./lb.		
INTERMEDIATE MOISTUREPROOF FILMS			
		300 LSD 19,500 sq. in./lb.	195 LSD 19,500 sq. in./lb.
		300 LSAD 19,500 sq. in./lb.	195 LSAD 19,500 sq. in./lb.
		450 LSAD 14,000 sq. in./lb.	140 LSAD 14,000 sq. in./lb.
PLAIN OR NON-MOISTUREPROOF FILMS			
		300 PD 21,500 sq. in./lb.	215 PD 21,500 sq. in./lb.
		450 PD 15,000 sq. in./lb.	150 PD 15,000 sq. in./lb.
		600 PD 12,400 sq. in./lb.	124 PD 12,400 sq. in./lb.
		300 PSD 19,500 sq. in./lb.	195 PSD 19,500 sq. in./lb.

*Du Pont registered trademark

(hardly bigger than the conveyor belt) and is vented so moisture is not introduced into the packaging cooler.

With this hand-wrapping technique and a thermoplastic film, the three operators package about 400 units per hour, says Brookwell. While their hand-formed packages are relatively tight and snug, their efforts are not directed toward a taut seal, but rather in grouping, check weighing and forming.

Through the years the power facilities have been augmented until they now include 300 tons of refrigeration capacity, as well as 150- and new 300-hp. automatic boilers. These facilities have been moved to a separate building adjacent to the plant.

The firm now employs about 325 persons. To obtain more production space in proximity to related departments, the company is building new facilities for employees in the basement. To achieve this, it must proceed slowly because the weight bearing function has been transferred to pillars and the ground excavated. When these facilities are completed, they will include new wash and locker rooms, a lunchroom and a completely Troy-equipped laundry room. The laundry room will pay back its cost, in a short time, Walter Presswood predicts.

Speakers to Cover Meat Trends, Problems at MSI

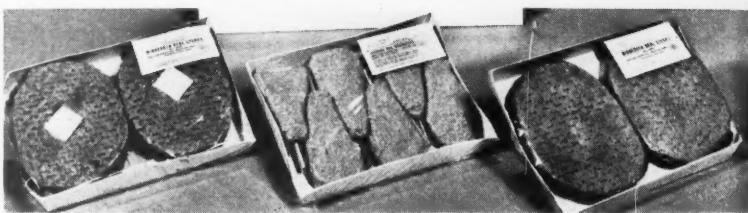
"New Trends in Meat Processing" will be discussed by Dr. Hugo E. Wistreich, Preservaline Manufacturing Co., Flemington, N. J.; "Meat Plant Quality Control" by Robert D. Gilliland, The Klarer Co., Louisville, and "Problems in Developing a Meat Package" by F. Warren Tauber, Visking Co., division of Union Carbide Corp., Chicago, during the fourth annual Meat Science Institute sponsored by the National Independent Meat Packers Association at Rutgers University, New Brunswick.

Other speakers and topics at the August 20-23 course include: Dr. Edward A. Nebesky of Rutgers on "Establishing a Meat Plant Labora-

tory;" Dr. Roy E. Morse, Thomas J. Lipton, Inc., Hoboken, N.J., "Meat Plant (Chemical and Bacteriological) Problems;" Dr. C. Olin Ball, Rutgers, "Packaging of Meats;" Dr. A. R. Miller, consultant, "Meat Laws, Regulations and Additives."

Also, Warren Brooks, Kenyon & Eckhardt Advertising Agency, "Merchandising and Consumer Acceptance;" William E. Swartz, Calgon division, Hagan Chemicals & Controls, Inc., Pittsburgh, "Meat Plant Instrumentation and Materials Handling," and a demonstration on "Laboratory Methods and Analyses" by Ralph Brunn and Edward Statter, Baltimore Spice Co., Baltimore.

Edward R. Swem, vice president and editor of **THE NATIONAL PROVISIONER**, will be banquet speaker.



PORTIONED VEAL steaks and breaded veal drumsticks, tray-packed and labeled for self-service sale from fresh or frozen retail meat cases, have been introduced by Armour and Company, Chicago. Minnesota veal steaks, plain or with pat of butter, weigh 4-oz. and the drumsticks weigh 2 oz. each.

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Purchasing **Guide** for the Meat Industry
A NATIONAL PROVISIONER PUBLICATION



with any kind of salt
in pumping pickle

curafos formula 11-2

Among the outstanding characteristics of Curafos Formula 11-2 is the fact that it is compatible with any kind of salt — crushed rock salt, brine from rock salt or purified crystal salt. Nor does water hardness affect its ability to stay in solution — you will not find Curafos precipitating out in storage tanks, lines, valves or pumping needles.

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no need for special mixing procedures. You save time and money.

Curafos is the one food-grade phosphate that develops a better, more stable cured color, promotes the retention of soluble proteins, and improves storage qualities of all cured meats.

For more information, write for the Curafos Formula 11-2 brochure to: CALGON COMPANY, Hagan Center, Pittsburgh 30, Pennsylvania.



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salt engineering



UNIQUE SALT AIRLIFT

Quick way to move salt at lowest cost

Until recently, a chemical plant unloaded boxcars of bulk salt with two-ton wheeled carts, hauled the salt to elevators and lifted the cart to the second story where the storage bin was located. 20 to 25 trips were necessary to unload a car. It was a continual, 8-hour operation.

Upon the recommendation of an International Salt Company Technical Service Representative, the plant installed a pneumatic handling system. Salt is sucked out of the cars and conveyed directly up into the

storage bins...at a rate of 10 to 12 tons per hour. It's fast, automatic... eliminates spilled salt and manual labor.

International also recommended changing to a type of salt having handling and storage characteristics specially suitable for this usage.

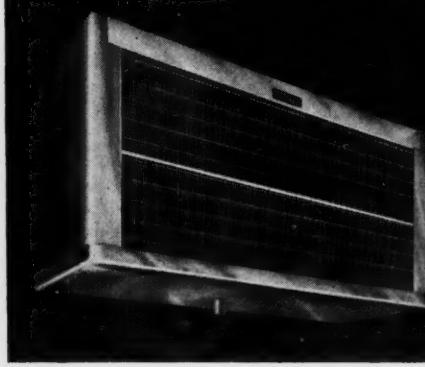
A leading supplier of salt to the chemical, food-processing and meat-packing industries, International is

uniquely equipped to evaluate your salt operation. Even if you're satisfied with your present system, perhaps it could be improved. Why not review your operation with an International Salt representative? Salt is his business. He can make sure that you're taking advantage of the newest innovations in salt engineering. Write International Salt Company, Clarks Summit, Pa., or district office.

BOSTON CHARLOTTE CINCINNATI NEWARK NEW YORK PITTSBURGH
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INTERNATIONAL  **SALT COMPANY**
"A STEP AHEAD IN SALT TECHNOLOGY"

REDUCE



You can keep carcass shrinkage to an absolute minimum with Recold Carcass Chiller Units. The answer is found in Recold's brine-free coils. The air passing through the coils is not "thirsty" from dehydration or from added salt. There is a minimum of moisture removal. That means you can chill more meat per horsepower unit . . . get up to 8% more carcasses in your box . . . save electricity . . . stop corrosion of equipment . . . and, by reducing the shrinkage, save money!

Recold Carcass Chiller Units have an exclusive drip-pan separation that stops meat spoilage from condensation drip. You can defrost rapidly by hot gas, water, or both. And, with Recold, deep-chilling is accomplished rapidly—reducing "sour bone" and similar losses. Recold Carcass Chiller Units are available for recirculating ammonia systems with capacity up to **75000** Btu per unit (10° T.D.) and direct expansion R12 or R22 and ammonia up to **60000** Btu (10° T.D.).

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For information on how you can save money by reducing carcass shrinkage, write today for the Recold Carcass Chiller catalog.

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Please send me a copy of your Carcass Chiller catalog.

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QM Scientific Chief Sees Hope for Irradiated Meats Despite Problems

WHILE many problems remain, there has been sufficient success in the radiation treatment of processed foods to keep scientists of the Quartermaster Food & Container Institute alert, interested and hopeful, members of the Research and Development Associates of the Institute were told by Dr. Ferdinand P. Mehrlich, scientific director of QMF&CI, at their 15th annual meeting in Richmond, Va.

Officers elected by the Associates for 1961-62 are: chairman of the board, Weld Conley, Girdler Process Equipment Division, Chemetron Corp.; president, F. Warren Tauber, The Visking Co., division of Union Carbide Corp.; executive vice president, Dr. J. M. Jackson, American Can Co.; vice president in charge of activities committee, George Crapple, Wilson & Co., Inc.; treasurer, George E. Brissey, Swift & Company, and vice chairman of the board, Clifford F. Evers, Ac'cent-International. J. N. Czarnecki, The Griffith Laboratories, Inc., was elected to serve on the board for 1960-63.

Dr. Mehrlich told the group that irradiated and enzyme-inactivated rib steaks, pork chops and pork loin appear to be palatable and stable after over 25 months at 70° F. and 10 months at 100° F. Even with beef, in which the greatest changes heretofore have been perceptible, limited success has been attained on laboratory scale with meat sterilized by irradiation at a dosage of 4.5 megarads at a temperature of -312° F. This product showed no changes in color, texture, odor or flavor. The theoretical explanation of this success has developed new lines of experimental approach which will be exploited vigorously, Mehrlich commented.

He cited several irradiated meat items which have shown favorable taste test scores on the nine-point hedonic scale: Yankee pot roast rated at 7.0; beef with onions, 6.9; barbecued pork, 7.7; pork with noodles, 7.2; pork with gravy, 7.1;

pork chop suey, 8.3, and pork salad, 6.8. Irradiated bacon after one month's ageing received scores comparable with fresh controls and remained stable for periods of up to 12 months at 72° F. and three months at 100° F.

In low-dose (pasteurization) experiments, raw beef steaks sealed under high vacuum and given 500,000 rad, and stored up to 6 months at refrigerated temperatures of 36° to 40° F., received preference scores only fractionally different from those of their frozen un-irradiated counterparts. With the same low dosage technique, the normal shelf life of cooked pork sausage can be extended up to 19 days.

Some of the causes for the organoleptic changes which take place in sterilized irradiated products, and do not occur in pasteurized items subjected to lower radiation dosage, are being isolated and studied.

Dr. Harry E. Goresline, deputy scientific director of QMF&CI, described several interesting packaging problems.

Components of dehydrated foods cannot be packaged in a common container, as desirable as this might be. For example, in the preparation of instant oatmeal, the product is dehydrated to a moisture level of 9 per cent while its companion item, non-fat dry milk, has a moisture level of 3.5 per cent. These are critical moisture levels. When these two companion products are packaged together, the moisture from the oatmeal migrates to the non-fat milk, inducing quality deterioration.

A flexible light-weight container that can withstand retort temperatures up to 250° F. and approaches the tin can in protection has been devised after a two-year effort. This container is composed of polyvinyl chloride of three mil thickness (0.003 in.), laminated to one-third mil thick aluminum foil and laminated to an outside polyester of one-half mil.

"Water is no longer free. It will cost progressively more to reach out to the less accessible sources, to build additional reservoirs in less favorable locations or on more expensive land, to process water for improvement of quality and to clean it up for discharge so others can



CLARENCE K. WIESMAN (left), technical director, food research division, Armour and Company, and outgoing board chairman of R&D Associates, visits with Maj. Gen. A. T. McNamara, outgoing QM general, at 15th annual R&D meeting in Richmond, Va.

use it" is the capsule summation of a survey of the water supply situation, presented by Everett Partridge, director of the Hall Laboratories division, Hagan Chemicals and Controls, Inc., Pittsburgh.

He cited several examples in which careful engineering has reduced drastically the use of water in industry. Although the steel industry in general withdraws about 31,000 gallons of water to produce a ton of steel, Kaiser Steel Co. of Fontana, Cal., withdraws only 1,600 gallons per ton of steel.

As of 1954, much of the water in the steel industry was used in once-through cooling systems, but the Kaiser plants reuses the water through recirculating cooling.

During a period of serious drought, one manufacturing plant installed automatic controls on water supply to individual machines, improved its recovery and reuse of steam condensate and installed recirculating systems which lowered its withdrawal rate by 360,000,000 gals. per day and slashed water and sewer charges by \$90,000 per year.

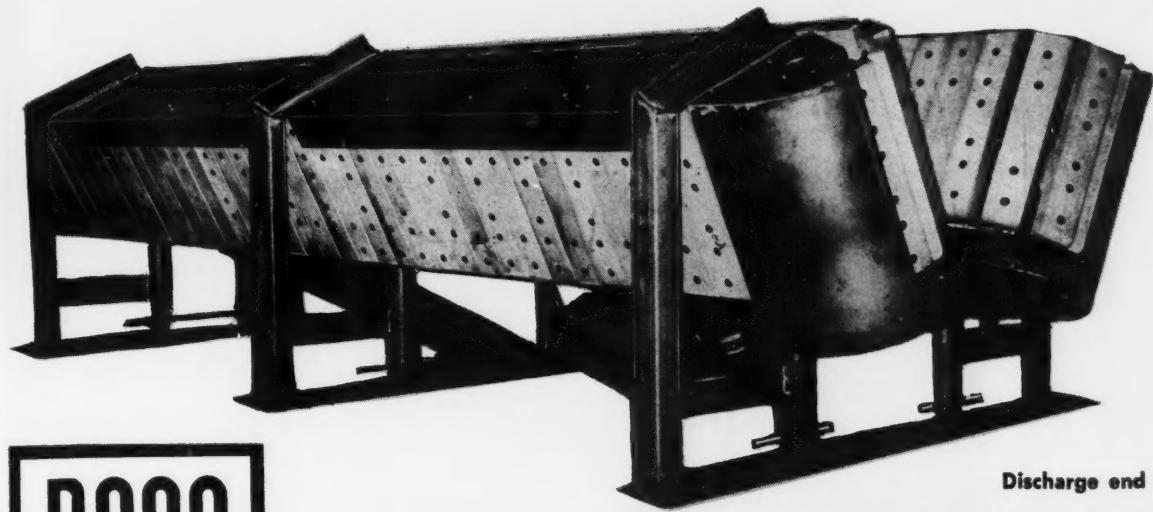
Partridge drew a distinction between water that is withdrawn and returned, such as in a hydroelectric plant, and water withdrawn and consumed, such as in irrigation.

Use of treated municipal sewage for irrigation is highly desirable, according to Partridge, since this avoids the pollution of water sources by effluent from the treatment plant and, at the same time, valuable fertilizer content of the sewage is utilized. Wherever possible, polluted water should be used industrially rather than returned to its source.

The estimated total cost of providing the necessary dilution in municipal and industrial waste by 1980 will amount to \$2,411,000,000 yearly.



F. W. TAUBER



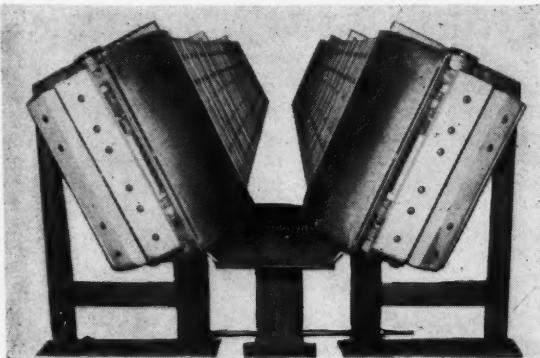
BOSS

NO. 1005 HOG RESTRAINING UNIT

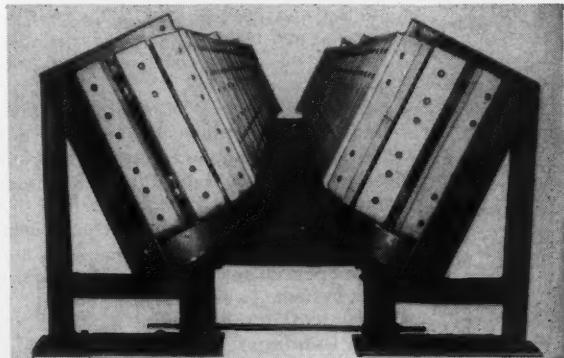
No. 1005. "Boss" Hog Restraining Unit is a V-shaped restraining conveyor which supports the hogs in a quiescent upright position for application of the stunning instrument. The conveyors form a self-contained unit and are equipped with individual drives and individual motors and starter. In operation the hogs are chuted (not shown) to the angle conveyor restraining unit. At this point the hog loses its footing and the wand may be easily applied.

SPECIFICATIONS

Overall length — 14' 0" For any capacity up to 600 and over per hour
 Overall width — 6' Weight — 4900 lbs.
 Overall height — 4' - 0" Speed — 40 feet per minute adjustable to 50 f. p. m. on std. units. 22 — 66 f. p. m. with hand wheel adjustment.
 Driven by two 1 HP motors with one push button starter. Provided with manually adjusted variable pitch drive sheave for each conveyor.
 May be furnished with hand wheel adjusted vari-speed motor pulleys and totally enclosed motors at extra cost. Accommodates large or small hogs with no adjustment. Conveying flights are of seasoned hard maple fastened to heavy chain mounted on heavy structural steel frame. Ready for inserting between chutes and sticking or bleeding equipment.

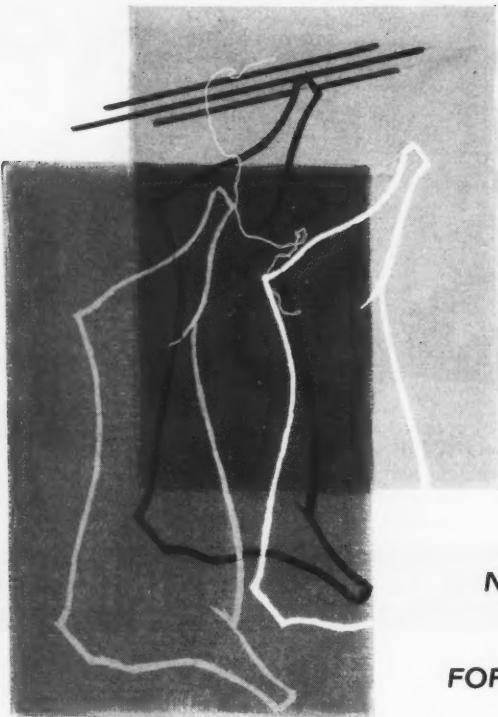


Entrance end



Discharge end

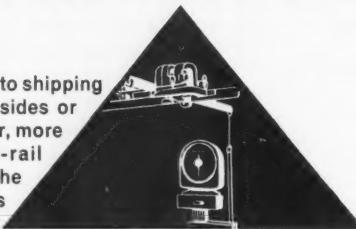




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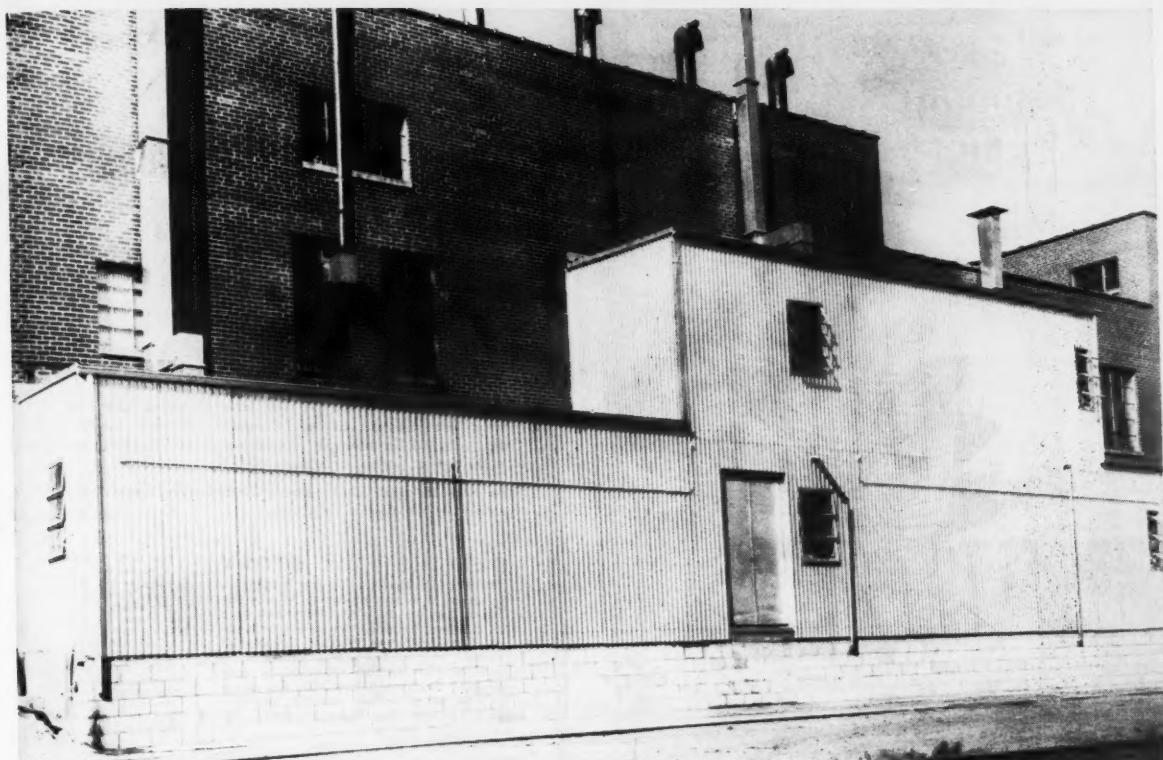
F-M Overhead Track Scales feature scientifically ground and heat treated pivots and bearings—all bearings self-aligning—all like parts interchangeable. The live rail is completely checked, both longitudinally and transversely.

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Fairbanks-Morse Overhead Track Scales are available with special lever lengths. Also, models to accommodate deep or shallow headroom above your track system. Two dial styles—pillar or cabinet. For further information, write:

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HOW JULIAN DESIGN AND INSTALLATION MADE PRODUCTIVE SPACE AVAILABLE

When Shen-Valley Packing Co. needed to install new and larger smokehouse capacity, the question of where to put the heating equipment became a major problem. As in most packing plants, space was tight. But Julian solved the problem by cleverly using space which used to be a loading dock and built a corrugated metal addition to contain all the smokehouse equipment.

This provided more plant area for productive purposes; typical of the progressive planning you get when you buy Julian smokehouses. Julian personnel are ready and able to give you that extra service in planning and design

which makes for much greater operating efficiency. And this is one big reason why *Julian builds more smokehouses than all other manufacturers combined*. The men of the meat industry know they can depend on Julian, not only for the finest in smokehouses, but also for sound engineering advice in making every installation operate at peak efficiency.

If you're planning new smokehouses or adding to your present capacity, it will pay you big dividends to call on Julian. And once you buy a Julian smokehouse, you'll never want any other kind.

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ENGINEERING CO.

Longbeach 1-4295

Chicago 25, Ill.

WHICH SPICE?



Pimenta officinalis
Lindl.*

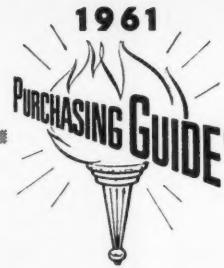
Nature builds enticing aroma and flavor into spice plants such as this, but bringing them to perfection for a sausage maker's use is another matter. This is the art of the spice grinder . . . an art based on experience, technical personnel and an array of equipment that would surprise many customers. Proper grinding takes a specific type of mill for pepper, another for cassia, others for herbs, still others for ginger, nutmegs, etc. It takes know-how to operate the grinding machines properly and in gauging the types of grinds that will suit specific spices and specific needs. Important also in the grinder's services today are various laboratory analyses for quality control, the ability to formulate blends precisely, special storage and cleaning facilities, and a reliable inventory which eliminates the need for lengthy storage by the customer. Through these "arts" of the professional spice grinder, spices reach their full seasoning potential, and the sausages they flavor reach their highest degree of quality.

You Can't Improve on Nature

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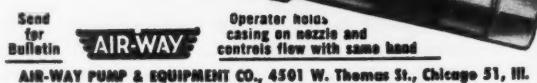
The torch symbol is being used by many of our National Provisioner advertisers to indicate to you that they carry detailed product information in the pages of the 1961 Guide. Look for this symbol and let it light the way for you to better buying.

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U. K. Hot Dog Drive Shoots For £65,000,000 Market

Achieving a £65,000,000 market within three years is the aim of a continuous promotion upon which the National Hot Dog Council of Great Britain has embarked. Promotion will take the form of coordinated in-store displays and demonstrations on a nationwide basis; a public relations campaign; advertising to the trades; issuance of hot dog recipe booklets and point-of-sale material, and encouragement of hot dog use through all classes of catering.

The formula for the frankfurter for the British hot dog was developed after careful research, and along with a special roll, constitutes the "Blue Ribbon" recipe which the council will try to maintain during development of the hot dog industry in Britain. Sausage manufacturers follow the "ideal" formula.

The council and its promotion are sponsored by Associated British Foods, Ltd.; Oppenheimer Casing Co. (U. K.) Ltd.; Tee-Pak International Co., Ltd.; G. Costa & Co., Ltd.; S & W Fine Foods, and Pepsi-Cola Bottling Co., and supported by a number of leading British sausage manufacturers.

National Hot Dog Month

[Continued from page 13]

TV, newspapers, and magazines. More than 250 packers and sausage manufacturers plus scores of related-item firms participated in local and national tie-ins, and benefited from exposure in about 1,000 newspapers, 260 broadcasts and dozens of magazine spreads, according to the Council.

Originated in 1956 by Tee-Pak, National Hot Dog Month has grown steadily in coverage and effect on

sales. This year, under the recently-established National Hot Dog and Sausage Council, the program has been extended to promote all varieties of sausage on a year-round basis, with major emphasis placed on the July event. Further information on tie-in opportunities with National Hot Dog Month are available by writing: National Hot Dog and Sausage Council, 3520 S. Morgan St., Chicago 9, Ill.

Reports from different parts of the country indicate that individual meat processors or groups of packers will stage their own hot dog promotional programs, in coordination with the national drive, during the month of



Put on the dog
with HOT DOGS

(Your Brand Name Here)

July. For example, packers and sausage manufacturers in the Rochester (N. Y.) area have arranged a city-wide hot dog celebration for July 18. Civic leaders, publications and others are participating.

Famous for Meats SINCE 1827

John Morrell & Co., General Offices, Chicago, Ill.

M. ROTHSCHILD & SONS, Inc.
Brothro Food Products
1040 W. Randolph St. • Chicago 7, Ill.
Telephone MO 6-2540 Teletype 1823

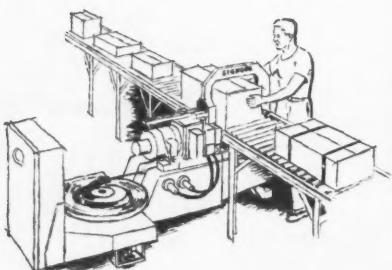
BONELESS BEEF
Specialists

Suppliers of:

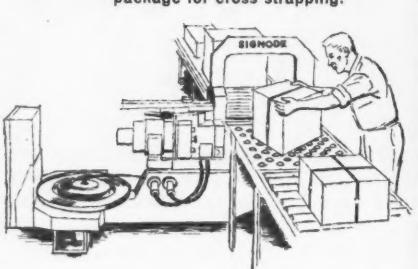
- BONELESS BEEF
- BEEF CUTS
- DRESSED BEEF
- PORK
- VARIETY MEATS
- OFFAL

CARLOAD LOTS OR LESS

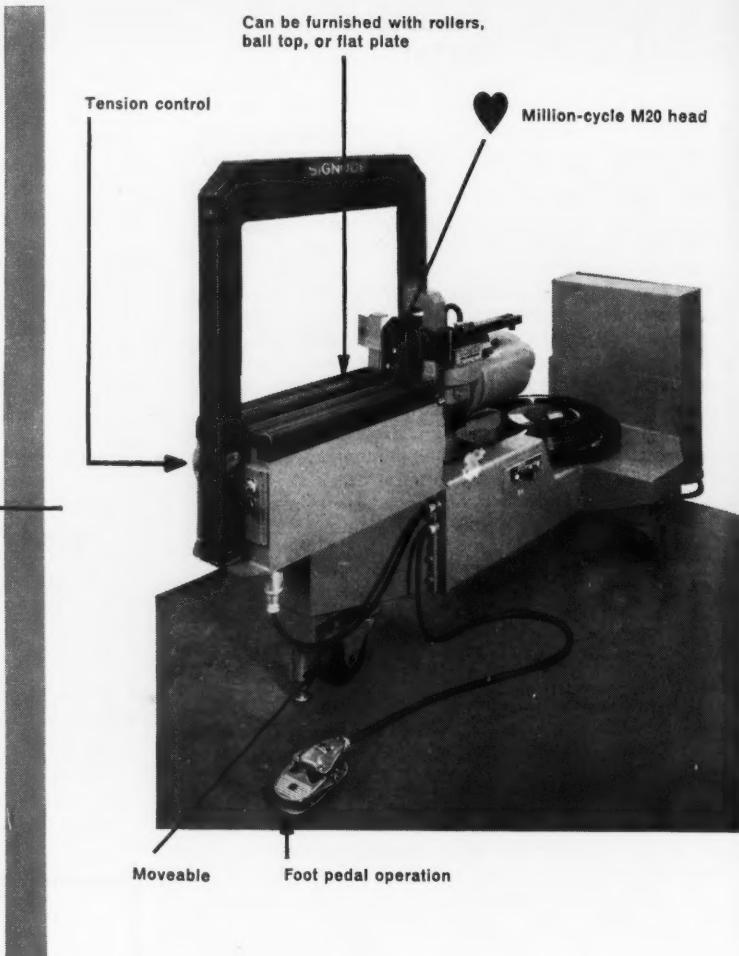
CHICAGO'S MOST MODERN BONING PLANT



Straps mixed and varied sizes and shapes of containers.



Ball top facilitates turning package for cross strapping.



SIGNODE M20-E

Heart of this fast new power strapping machine is its million-cycle head

Here is a power strapping machine with speed enough to satisfy any production requirement plus the dependability to keep production rolling steadily in spite of high humidity and low temperatures.

Heart of this machine is the superlatively engineered M20 head, which has proved its ability over the past several years to operate continuously without attention through a million cycles or more in the hardwood flooring, paper, textiles, steel and other industries.

Strap take-up of this M20-E is unlimited; it straps mixed package sizes without adjustment. When tension adjustment is required, the turn of a dial does it. And the machine itself is mounted on wheels so that it is readily moveable to facilitate floor cleaning.

Write for more facts about the M20-E, or ask the Signode man near you.



First in steel strapping

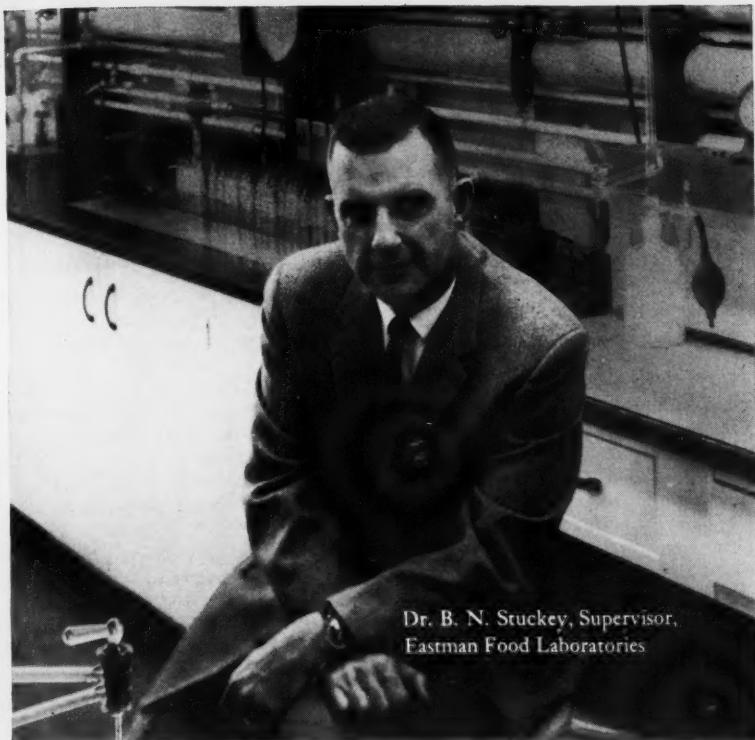
SIGNODE

STEEL STRAPPING CO.

2696 North Western Avenue • Chicago 47, Illinois

Offices Coast to Coast. Foreign Subsidiaries and Distributors World-Wide
In Canada: Canadian Steel Strapping Co., Ltd., Montreal • Toronto

THE NATIONAL PROVISIONER, JUNE 17, 1961



Dr. B. N. Stuckey, Supervisor,
Eastman Food Laboratories

**"If you are using an antioxidant...
or if you are purchasing ingredients
stabilized with an antioxidant...
the chances are it's a Tenox antioxidant."**

"Why should this be so?"

"Well, first and foremost is the product itself. Eastman manufactures every principal food-grade antioxidant being used today—*butylated hydroxyanisole (BHA)*, *butylated hydroxytoluene (BHT)* and *propyl gallate (PG)*. Singly or in combination, in solution, in flakes or pellets, whatever your antioxidant requirement, there is a Tenox antioxidant formulated to meet that requirement.

"And there are other reasons, more intangible perhaps, but equally valid.

"Consider Eastman's antioxidant research and development program, for instance. Since introducing *butylated hydroxyanisole* as Tenox BHA in 1948 we have synthesized many other promising compounds, screened them for toxicity and evaluated their effectiveness. Based on

this experience our people have accumulated an invaluable background of information about oxidation in food products, the role of antioxidants and the theoretical chemistry involved.

"As a result of this work the food industry can today choose from a variety of antioxidants and formulations to meet a broad range of problems. And the future promises antioxidants which will be even more effective.

"Then there are studies of application requirements and techniques. Just as synthesis and evaluation of new antioxidants are vital to progress, so are application procedures, methods of analysis and assistance in enabling food processors to use antioxidants most effectively.

"Our food laboratories here in

Kingsport, Tennessee have maintained a continuing program to develop this kind of information with which to help food processors whenever and wherever needed. Also, by keeping abreast of government regulations and by maintaining contact with the various agencies involved, we are often able to assist processors in determining what antioxidants may be used, how much, labelling requirements, etc.

"Important, too, is a continuing program for production improvement. The production of food additives requires extremely close control of quality during manufacture. Experiences gained in synthesizing new antioxidants, development of more exact methods of analysis and a thorough knowledge of industry needs—all contribute toward achieving the highest purity possible and in those forms best suited to meet the requirements of food processors.

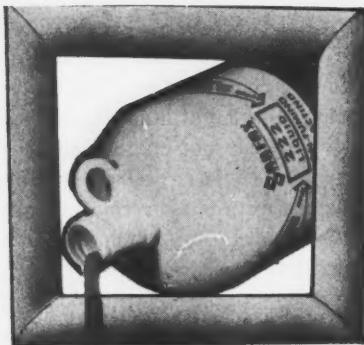
"One measure of our efforts in this regard is the declaration of contents on every Tenox label.

"When you buy or specify a Tenox antioxidant then, you are assured of the finest antioxidant today, the prospect of an even better one tomorrow and the aid and assistance of a company who is vitally interested in the food industry and is proving it. We believe that it is for these reasons that a major portion of the food industry depends on Tenox to protect its products against oxidation."

Tenox

Eastman food-grade antioxidants

SALES OFFICES: Eastman Chemical Products, Inc., Kingsport, Tennessee; Atlanta; Chicago; Cincinnati; Cleveland; Detroit; Framingham, Massachusetts; Greensboro, North Carolina; Houston; New York City; Philadelphia; St. Louis. **West Coast:** Wilson & Geo. Meyer & Company, San Francisco; Denver; Los Angeles; Phoenix; Portland; Salt Lake City; Seattle. **Canada:** Soden Chemicals, Montreal, P. Q.; Toronto, Ontario.



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...FOR CLEAN, FREE-FLOWING
DRAIN LINES.

*Easier done than said
with*

Sanfax 222 LIQUID

*Revolutionary
Chemical Agent*

... immediately cuts greases and fats, consumes rags and trash. When lines become clogged, Sanfax 222 reaches the trouble area quickly and clears the obstruction in minutes.

SANFAX 222 liquid packaged in handy, unbreakable plastic containers in two convenient sizes... quart bottles and gallon bottles.

Registered
with U.S.D.A
for use in
Federally
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TORONTO

Cudahy Reports Loss of \$141,711 for First Half

A net operating loss of \$141,711 in the six months ended April 29, 1961, was reported this week by The Cudahy Packing Co., Omaha. The figure compares with a profit of \$732,280 in the comparable period a year earlier. Sales totaled \$165,071,000 in the latest period, down 3 per cent from 1960 first fiscal half sales of \$168,805,673.

"Both sales and earnings reflected a 7 per cent lower sales tonnage due principally to a drop of 11 per cent in the commercial slaughter of hogs from the 1960 rate and the continuation of unsatisfactory margins in beef operations," explained Paul B. Thompson, president.

Thompson pointed out that two of the company's smaller meat packing plants, located at San Diego, Calif., and Houston, Tex., had been closed.

"It was economically unsound to continue their operation since there was nothing in the foreseeable future to indicate that an adequate return could be realized from our investment at these locations," he said. "Further, the areas formerly served by these units are now being serviced from our modern facilities at

Phoenix, Ariz.; Denver, Colo., and Wichita, Kan., thereby giving those plants the benefit of increased volume and profits. The San Diego property has been sold. The Houston plant has been operated for four years under a lease."

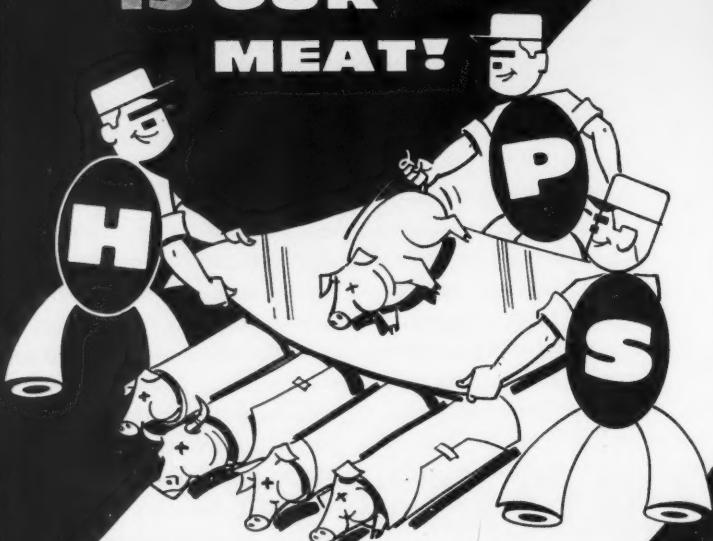
Swift First Half Profit Is 55% Under Last Year's

Net income of Swift & Company, Chicago, for the first six months of the 1961 fiscal year was 55 per cent less than the year-earlier figure although dollar sales were higher, president Porter M. Jarvis reported.

Earnings for the 26-week period ended April 29, 1961, amounted to \$4,123,993 on sales of \$1,226,548,000, compared with earnings of \$9,207,038 on \$1,205,640,000 sales in 1960.

"Total tonnage handled was slightly above a year ago, and prices on certain commodities were sharply higher," Jarvis said. "Because of the Last-in, First-out (LIFO) method that we use in valuing inventories, these higher prices are not reflected in reported earnings. Our meat operations were unfavorable during the first half of the fiscal year. In our nonfood lines, operating margins were better than a year ago."

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IS OUR
MEAT!**



Doing things to paper so
your meat makes the trip in
best condition... keeps
HPS men hopping to keep
you shipping.
Let us know your needs...

H-P-SMITH HPS

PAPER CO
CHICAGO 38

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DAY AFTER DAY, WE MAKE A HIT AND GET TOSSED OUT AT HOME!

But *first* we put your product in a box seat
behind home plate!

Every day is ladies' day with us. We make a hit
with gals who can't resist the "take me home"
sparkle, the "buy now" appeal of Daniels wraps.

So they toss our wraps out at home? We're used
to it. Daniels wraps give your product fast-ball
delivery from supermarket to home plate every day.

We put everything we have into Daniels wraps,
and hope you'll do the same. Give us a call, soon;
we'd like to tell you more.

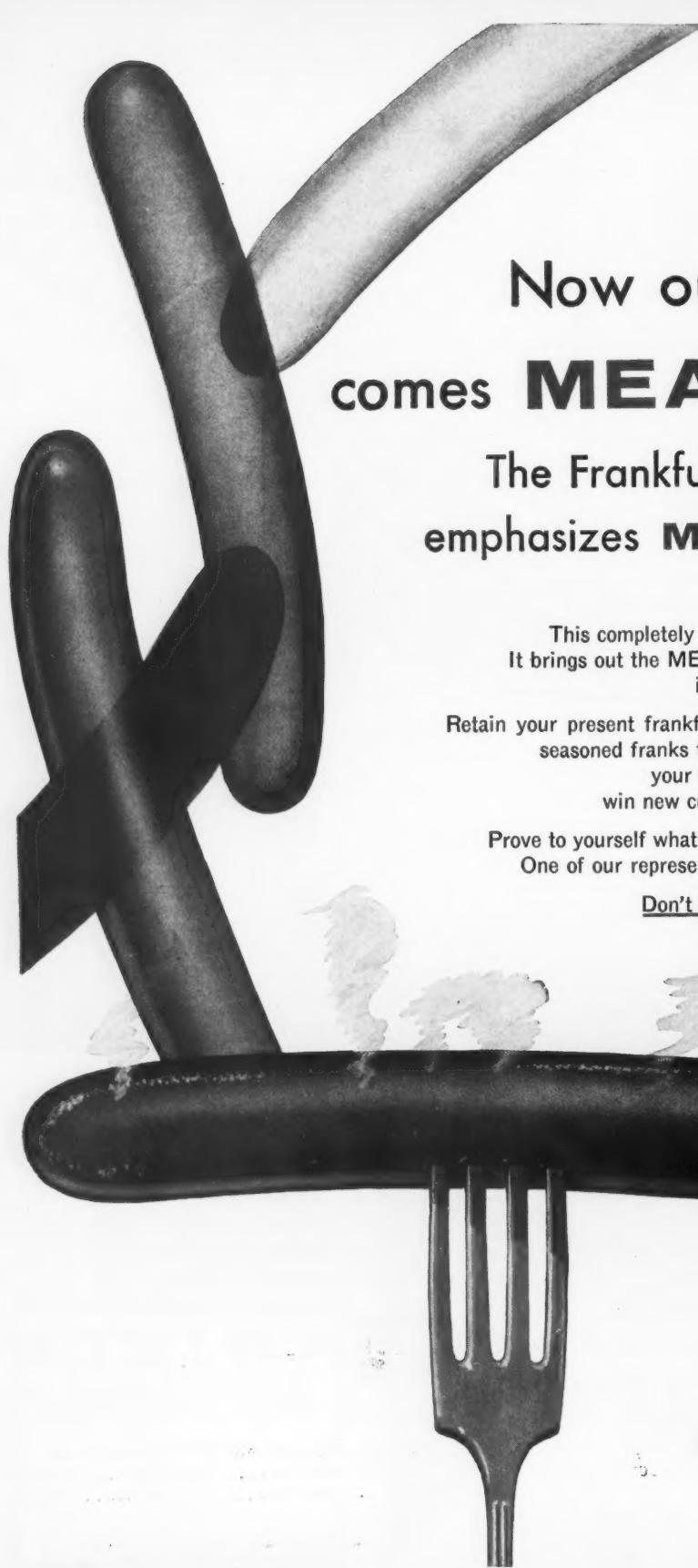
*This is the freshness
you capture in a Daniels wrap.*



DANIELS
MANUFACTURING COMPANY
RHINELANDER, WISCONSIN

Sales offices: Rhinelander, Wisconsin . . . Chicago, Illinois . . .
Rochelle Park, New Jersey . . . Columbus, Ohio . . . Florissant,
Missouri . . . Irving, Texas . . . Denver, Colorado . . . Arcadia,
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FOR BETTER POOL CAR SERVICE



Now out of research comes **MEAT-TONE**

The Frankfurter Seasoning that
emphasizes **MEATY FLAVOR** *

This completely new frank seasoning is totally different!
It brings out the MEAT taste and was the undisputed choice
in extensive customer preference testing.

Retain your present frankfurter business but ADD MEAT-TONE
seasoned franks to your line for additional sales. Give it
your own new name, band it distinctively and
win new customers with a superior tasting product.

Prove to yourself what MEAT-TONE can do for your business.
One of our representatives will make up a chopper for you.

Don't be satisfied until you test MEAT-TONE.
Contact us at once for immediate action.



**THE
BALTIMORE SPICE
COMPANY**

Baltimore 8, Maryland, U.S.A.
HUNTER 4-1700

THE NATIONAL PROVISIONER, JUNE 17, 1961

ALL MEAT... output, exports, imports, stocks

Meat Production Up Sharply After Holiday

Meat production under federal inspection for the week ended June 10, with normal marketings augmented by some stock held over from the short holiday period, totaled 444,000,000 lbs. This volume, up from 382,000,000 lbs. for the previous week, was also about 7 per cent larger than the 417,000,000 lbs. produced in the same June week of 1960. Slaughter of all livestock, rising sharply for the week, was either equal to or larger than last year. Cattle slaughter numbered about 26,000 head, or 7 per cent larger than last year and hog slaughter was also above last year's count. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK		TOTAL MEAT PROD.
	Number Production M's	Mil. lbs.	(Excl. lard) Number Production M's	Mil. lbs.	
June 10, 1961	405	242.2	1,230	176.1	
June 3, 1961	350	209.3	1,045	150.3	
June 11, 1960	379	222.6	1,201	168.8	
Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD.
	Number Production M's	Mil. lbs.	Number Production M's	Mil. lbs.	
June 10, 1961	90	11.7	330	13.8	444
June 3, 1961	80	10.3	275	12.9	383
June 11, 1960	90	11.9	287	13.3	417
1950-61 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.					
1950-61 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.					
AVERAGE WEIGHT AND YIELD (LBS.)					
Week Ended	CATTLE		HOGS		LARD PROD.
	Live	Dressed	Live	Dressed	
June 10, 1961	1,040	598	249	143	
June 3, 1961	1,040	598	248	144	
June 11, 1960	1,023	587	244	141	
Week Ended	CALVES		LAMBS		LARD PROD.
	Live	Dressed	Live	Dressed	
June 10, 1961	235	130	96	46	—
June 3, 1961	230	129	97	47	—
June 11, 1960	238	132	96	46	14.1
					41.2

U.S. Jan.-Mar. Tallow, Grease Exports Down 10% From 1960

United States tallow and grease found more difficult going on the world markets during the first three months of this year than in the same period of last year, according to the Foreign Agricultural Service. U.S. exports of the commodities totaled 411,933,000 lbs. in January-March for a 10 per cent decline from 456,936,000 lbs. in the same period of 1960.

On the volume basis, the largest drop was in shipments to European destinations, where exports fell to 161,414,000 lbs. from 276,075,000 lbs. last year. Most large-volume western European consumers, except West Germany, cut down on their purchases of the U.S. products.

On the gain side of the trade ledger, shipments to Asia rose sharply to 154,644,000 lbs. from 118,575,000 lbs. in the first three months of the 1960. Japan, the largest buyer of U.S. tallow and grease in that part of the world, raised her buy to 128,163,000 lbs. from 89,440,000 lbs. last year.

The rising price trend on U.S. tallow and grease that began late in 1960 was said to be the major factor in the drop in exports.

U. S. Three-Month 1961 Lard Exports Sharply Below 1960

Exports of lard from the United States in the first quarter of this year totaled 114,357,000 lbs. for about a 60,000,000-lb. drop from volume shipped out in the same three months of 1960, the Foreign Agricultural Service has reported.

Most of the decline was in shipments to Europe, volume of which dropped to 68,572,000 lbs. from 106,117,000 lbs. last year. Exports to Britain accounted for most of the decrease. Britain cut her imports of the U.S. products to 60,937,000 lbs. from 101,791,000 lbs. in January-March, 1960.

CANADIAN SLAUGHTER

Inspected slaughter of livestock in Canada in May, 1961-60, as reported by the Canada Department of Agriculture:

	May 1961	May 1960
Cattle	146,974	149,149
Calves	78,573	76,895
Hogs	495,418	428,862
Sheep	17,127	20,618

Average dressed weights were:

	May 1961	May 1960
Cattle	524.2 lbs.	538.1 lbs.
Calves	111.8 lbs.	107.8 lbs.
Hogs	159.5 lbs.	160.4 lbs.
Sheep	43.3 lbs.	45.0 lbs.

USDA Buys 399,000 Lbs. Lamb Last Week; Closes Program

Purchase of 399,000 lbs. of frozen carcass lamb was announced late last week by the U.S. Department of Agriculture. With the purchase, USDA terminated the lamb buying program. The program was carried on for three months, when marketings of fed lambs were heaviest.

Shipments under last week's awards will continue through the first week of July, by which time the bulk of fed lambs will have been marketed. Range of prices paid for Good grade, under-55-lb. lamb carcasses was 32.79¢ to 33.29¢ per lb. No other grades were bought.

Last week's action brought total purchases to 12,327,000 lbs. at a cost of \$4,464,000 since the opening of the program March 3. Bids were accepted from one of six firms which offered a total of 1,365,000 lbs. Delivery will be during the period of June 23 through July 8.

AMI PROVISION STOCKS

Provision stocks as reported to the American Meat Institute totaled 167,500,000 lbs. on June 3. This volume was 37 per cent below the 216,000,000 lbs. a year earlier.

Stocks of lard and rendered pork fat totaled 64,400,000 lbs., or slightly below the 65,100,000 lbs. in stock about a year earlier.

The accompanying table shows stocks in million pounds and how they compared percentage-wise with holdings three weeks previously and a year earlier.

	June 3	May 13	June 4
	1961	1961	1960
	Stocks	Pct.	Pct.
Picnics	1.6	94	17
Hams	20.5	87	44
Bellies	58.1	105	33
Loins	5.9	148	84
Jowls	3.0	115	65
Butts	4.1	114	82
Spareribs	3.3	78	33
Trimmings	15.3	106	100
Livers	5.5	112	98
Other Pork	20.5	104	97
Total frozen pork	137.8	104	63
Pork—cured, in cure:			
D.S. bellies	7.1	116	33
Fat backs	5.3	123	98
Hams, S.P.-D.C.	7.6	85	84
Picnics, S.P.-D.C.	1.1	138	73
Bellies, S.P.-D.C.	6.1	102	85
Other cured, in cure	2.5	101	81
Total cured, in cure	29.7	104	80
Total pork prod.	167.5	104	66
Lard and RPF	64.4	104	99

PET FOOD PRODUCTION

Canned food and canned or fresh-frozen food components for dogs, cats and like animals prepared under federal inspection totaled 5,033,100 lbs. in the week ended May 20, the U. S. Department of Agriculture has reported.

PROCESSED MEATS . . . SUPPLIES

April, Four-Month Meat Production Below 1960

Production of meat in commercial slaughter plants totaled 2,100,000,000 lbs. in April, according to the Crop Reporting Board. This volume, down about 12 per cent from March production, was only about 10,000,000 lbs. smaller than for the same month of last year. Volume for the first four months of this year totaled 8,854,000,000 lbs. compared with 8,999,000,000 lbs. in January-April of 1960. Beef production in April totaled 1,135,000,000 lbs. for a 6 per cent gain over last year, while veal production at 72,000,000 lbs. was 4 per cent below 1960. Pork production totaled 822,000,000 lbs. for a 10 per cent drop from last year and production of lamb and mutton at 71,000,000 lbs. was 20 per cent larger than last year. Estimated commercial livestock slaughter and meat production by classes appear below as follows:

COMMERCIAL MEAT AND LARD PRODUCTION BY MONTHS IN MILLION LBS., 1961-60

	Beef	Veal	Pork	L & M	Totals	Lard
	1961	1960	1961	1960	1961	1960
Jan.	1,234	1,196	81	79	946	1,058
Feb.	1,085	1,089	73	73	822	940
Mar.	1,246	1,201	83	83	979	981
Apr.	1,135	1,064	72	75	822	910
May	1,202	1,144	77	905	61	2,333
June	1,247	1,189	85	852	60	2,043
July	1,166	1,166	85	724	57	2,162
Aug.	1,307	1,298	99	850	65	2,321
Sept.	1,298	1,298	101	845	68	2,312
Oct.	1,263	1,263	97	885	70	2,315
Nov.	1,190	1,190	91	956	64	2,301
Dec.	1,149	1,149	80	957	61	2,247
Jan.-April	4,695	4,552	309	310	3,569	3,889
	281			248	8,854	8,999
					789	868

COMMERCIAL LIVESTOCK SLAUGHTER BY MONTHS, IN 000's, 1961-60

	Cattle	Calves	Hogs	Sheep & Lambs
	1961	1960	1961	1960
Jan.	2,115.7	2,038.5	666.4	649.7
Feb.	1,862.1	1,865.1	608.7	612.6
Mar.	2,108.1	2,070.4	712.2	745.8
Apr.	1,946.7	1,860.2	581.9	600.8
May	2,092.7	2,019.1	580.4	651.2
June	2,201.9	2,019.1	625.5	610.8
July	2,070.7	2,070.7	606.0	517.8
Aug.	2,336.5	2,313.4	733.7	621.4
Sept.	2,313.4	2,313.4	805.0	622.8
Oct.	2,113.2	2,113.2	795.4	6,460.5
Nov.	2,113.2	2,113.2	779.6	6,796.6
Dec.	2,015.1	2,015.1	690.4	6,785.5
Jan.-April	8,032.6	7,834.2	2,569.2	2,608.9
			25,907.3	28,748.3
				5,591.6
				4,993.2

DOMESTIC SAUSAGE

Pork, sausage, bulk (f.o.b. Chgo.)	
in 1-lb. roll	35 @ 40
Pork saus., sheep cas.,	
in 1-lb. package	51 1/2 @ 62
Franks, sheep casing,	
in 1-lb. package	64 @ 70
Franks, skinless, 1-lb.	49 1/2 @ 51 1/2
Bologna, ring, bulk	50 1/2 @ 55 1/2
Bologna, a.c., bulk	40 @ 42
Smoked liver, n.c., bulk	50 @ 60
Smoked liver, a.c., bulk	40 @ 48
Polish sausage, self-service pack	67 @ 74
New Eng., lunch spec.	64 1/2 @ 71 1/2
Olive loaf, bulk	47 1/2 @ 54
Blood, tongue, n.c.	52 1/2 @ 66
Blood, tongue, a.c.	47 1/2 @ 64
Pepper loaf, bulk	51 1/2 @ 68
Pickle & pimento loaf	44 1/2 @ 54
Bologna, a.c., sliced (del'd)	
6, 7-oz. pack. doz.	2,67 @ 3,60
New Eng. Lunch spec., sliced, 6, 7-oz. doz.	4,17 @ 4,92
Olive loaf, sliced, 6, 7-oz. doz.	3,02 @ 3,84
P.L. sliced, 6-oz. doz.	2,87 @ 4,80
P. & P. loaf, sliced, 6, 7-oz. dozen	2,87 @ 3,60

DRY SAUSAGE

(Lb.)	
Cervelat, hog bungs	1.11 @ 1.13
Thuringer	66 @ 68
Farmer	75 @ 77
Holsteiner	90 @ 92
Salami, B.C.	1.01 @ 1.03
Salami, Genoa style	1.11 @ 1.13
Salami, cooked	52 @ 54
Pepperoni	91 @ 93
Sicilian	1.05 @ 1.07
Goteborg	94 @ 96
Mortadella	77 @ 79

CHGO. WHOLESALE SMOKED MEATS

Wednesday, June 14, 1961

Hams, to-be-cooked, (av.)	
14/16, wrapped	47
Hams, fully cooked, 14/16, wrapped	48
Hams, to-be-cooked, 16/18, wrapped	45
Hams, fully cooked, 16/18, wrapped	46
Bacon, fancy, de-rind, 8/10 lbs., wrapped	47
Bacon, fancy, sq. cut, seedless, 10/12 lbs., wrapped	45
Bacon, No. 1 sliced, 1-lb. heat seal, self-service, pkg.	54

SPICES

(Basis Chicago, original barrels, bags, bales)

Allspice, prime	86	96
resifted	99	101
Chili powder	58	58
Chili powder	58	58
Cloves, Zanzibar	59	64
Ginger, Jamaica	45	50
Mace, fancy Banda	3.30	3.70
East Indies	2.55	
Mustard flour, fancy	43	
No. 1	38	
West Indies nutmeg	1.60	
Paprika, American, No. 1	55	
Paprika, Spanish, No. 1	80	
Cayenne pepper	63	
Pepper: Red, No. 1	89	
Black	62	67
White	71	77

SAUSAGE CASINGS

(LcL prices quoted to manufacturers of sausage)

Beef rounds: (Per set)

Clear, 29/35 mm.	1.25 @ 1.50
Clear, 35/38 mm.	1.30 @ 1.50
Clear, 35/40 mm.	1.10 @ 1.40
Clear, 38/40 mm.	1.35 @ 1.60
Not clear, 40 mm./up	1.00 @ 1.10
Not clear, 40 mm./dn	80 @ 85

Beef weasands: (Each)

No. 1, 24 in./up	15 @ 18
No. 1, 22 in./up	16 @ 18

Beef middles: (Per set)

Ex. wide, 2 1/2 in./up	3.75 @ 3.85
Spec. wide, 2 1/2-2 1/4 in.	2.75 @ 3.00
Spec. med., 1 1/2-2 1/4 in.	1.85 @ 2.10
Narrow, 1 1/2-in./dn	1.15 @ 1.20

Beef bung caps: (Each)

Clear, 5 in./up	42 @ 46
Clear, 4 1/2-5 in.	34 @ 38
Clear, 4 1/2-4 1/2 in.	21 @ 23
Clear, 3 1/2-4 in.	15 @ 17

Beef bladders, salted: (Each)

7 1/2 in./up, inflated	22
6 1/2-7 1/2 in., inflated	14
5 1/2-6 1/2 in., inflated	14

Pork casings: (Per Hank)

29 mm./down	5.75 @ 6.10
32/35 mm.	5.75 @ 6.10
32/35 mm.	5.20 @ 5.40
35/38 mm.	4.10 @ 4.50
38/42 mm.	3.30 @ 3.50

Hog bungs: (Each)

Sow, 34 inch cut	66 @ 68
Export, 34 inch cut	60 @ 62
Large prime, 34 in.	46 @ 48
Med. prime, 34 in.	36 @ 38
Small prime, 34 in.	17 @ 19

Middle, cap off

72 @ 74
11 @ 12

Skip bungs

59
66

U. S. Jan.-Mar. Hide Exports

Rise 42% Above Last Year

Exports of hides and skins from the United States rose 42 per cent to 3,671,000 pieces in the first quarter of this year from 2,583,000 in the same period of last year, according to the Foreign Agricultural Service. Exports of all selections rose sharply, with calfskins making the largest percentage gain. Cattle hides scored the largest absolute gain.

Japan, our largest customer of cattle hides, absorbed 876,000 of that trade, up 80 per cent from 486,000 in the same three months of 1960. Other large individual buyers were the Netherlands, West Germany, Mexico and Canada. Total U.S. cattle hide exports for the quarter was 2,182,000 pieces compared with 1,650,000 in the same quarter of 1960.

The total on calfskins for the period was 745,000 pieces, or about 70 per cent more than the 439,000 last year. Canada, Japan and Italy bought 472,000 pieces, or more than half of the total. Kipskin exports rose from 106,000 in January-March last year to 157,000 this year.

U.S. exports of sheepskins rose sharply to 587,000 this year from 388,000 last year, with the United Kingdom the largest customer, having taken 213,000 as against 98,000 last year. Canada raised its volume to 185,000 from 112,000 last year.

SEEDS AND HERBS

(Lb., lb.) Whole Ground

Caraway seed	27
Cominos seed	36

Mustard seed

fancy	20
yellow Amer.	20

Oregano

37
46

Coriander

Marjoram, No. 1	32
Sage, Dalmatian, No. 1	54

Sage, Dalmatian

No. 1	59
66	66

FRESH MEATS... Chicago and outside

CHICAGO

June 13, 1961

CARCASS BEEF

Steers, gen. range:	(carlots, lb.)
Choice, 500/600	36 1/2
Choice, 600/700	36 1/2
Choice, 700/800	35
Good, 500/600	33 1/2 @ 34
Good, 600/700	34 1/2
Bull	34 @ 34 1/4
Commercial cow	31
Canner-cutter cow	32

PRIMAL BEEF CUTS

Prime:	(lb.)
Tr. loins, 50/70 (lcl.)	80 @ 91
Sq. chux, 70/80	28 @ 29
Armchux, 80/110	26 1/2 @ 27 1/2
Rib-, 25/35 (lcl.)	56 @ 60
Briskets, (lcl.)	23 1/2 @ 24
Navel, no. 1	11 @ 11 1/2
Flanks, rough no. 1	13 1/2

Choice:

Hindtr., 5/700	47 1/2
Foretr., 5/800	26
Rounds, 70/90 lbs.	45 @ 45 1/2
Tr. loins, 50/70 (lcl.)	65 @ 71
Sq. chux, 70/90	28 @ 29
Armchux, 80/110	26 1/2 @ 27 1/2
Ribs, 25/30 (lcl.)	48 @ 50
Ribs, 30/35 (lcl.)	44 @ 46
Briskets, (lcl.)	23 1/2 @ 24
Navel, no. 1	11 @ 11 1/2
Flanks, rough no. 1	13 1/2

Good (all cuts):

Rounds	44 @ 44 1/2
Briskets	23 1/2 @ 24
Sq. chux	28
Ribs	42 @ 43
Loins, trim'd.	59 @ 60

COW, BULL TENDERLOINS

C&C grade, fresh	(Job lots, lb.)
Cow, 3 lb./down	62 @ 66
Cows, 3 1/4 lbs.	69 @ 74
Cow, 4 1/2 lbs.	82 @ 88
Cow, 5 lbs./up	97 @ 102
Bull, 5 lbs./up	97 @ 102

CARCASS LAMB

Prime, 45-55 lbs.	(lcl., lb.)
Prime, 35/45 lbs.	39 @ 42 1/2
Prime, 55-65 lbs.	38 @ 42 1/2
Choice, 35/45 lbs.	37 @ 39 1/2
Choice, 45/55 lbs.	39 @ 42 1/2
Choice, 55/65 lbs.	38 @ 42 1/2
Good, all wts.	36 @ 41

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass)	June 13	June 13	June 13
Choice, 5,600 lbs.	\$39.00 @ 40.00	\$40.00	\$40.00 @ 41.00
Choice, 6,700 lbs.	38.00 @ 39.50	38.00 @ 40.00	38.00 @ 40.00
Good, 5,600 lbs.	37.50 @ 38.50	38.00 @ 39.00	39.00 @ 40.50
Good, 6,700 lbs.	37.00 @ 37.50	36.00 @ 38.00	37.50 @ 40.00
Stand., 3,600 lbs.	36.50 @ 37.00	37.00 @ 38.00	36.00 @ 38.00

COW:

Commercial, all wts.	31.00 @ 33.00	30.00 @ 32.00	32.00 @ 33.00
Utility, all wts.	30.00 @ 31.50	28.50 @ 31.00	29.00 @ 32.00
Canner-cutter	29.50 @ 31.00	29.00 @ 31.00	28.00 @ 32.00
Bull, util. & com'l.	36.00 @ 38.00	36.00 @ 38.00	38.00 @ 41.00

FRESH CALF:

Choice, 200 lbs./down	45.00 @ 48.00	None quoted	51.00 @ 52.00
Good, 200 lbs./down	38.75 @ 45.00	43.00 @ 45.00	49.00 @ 51.00

LAMB (Carcass):

Prime, 45-55 lbs.	38.00 @ 40.00	37.00 @ 39.00	34.00 @ 36.00
Prime, 55-65 lbs.	36.00 @ 39.00	35.00 @ 36.00	None quoted
Choice, 45-55 lbs.	38.00 @ 40.00	37.00 @ 39.00	34.00 @ 36.00
Choice, 55-65 lbs.	36.00 @ 39.00	35.00 @ 36.00	None quoted

FRESH CALF:

Prime, 200 lbs./down	45.00 @ 48.00	None quoted	51.00 @ 52.00
Good, 200 lbs./down	38.75 @ 45.00	43.00 @ 45.00	49.00 @ 51.00

FRESH LAMB:

8-12 lbs.	42.00 @ 45.00	44.00 @ 49.00	45.00 @ 48.00
12-16 lbs.	40.00 @ 45.00	42.00 @ 47.00	45.00 @ 48.00

PICNICS:

4-8 lbs.	34.00 @ 37.00	34.00 @ 36.00	31.00 @ 37.00
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HAMS:

12-16 lbs.	41.00 @ 45.00	42.00 @ 49.00	44.00 @ 49.00
16-20 lbs.	39.00 @ 44.00	39.00 @ 45.00	41.00 @ 47.00

CHICAGO

June 13, 1961

BEEF PRODUCTS

	(lb.)
Tongues, No. 1, 100's	31 1/2
Tongues, No. 2, 100's	28
Hearts, regular, 100's	24 1/2
Livers, regular, 100's	20
Livers, selected, 35/50's	25 @ 25 1/2
Tripe, scalded, 100's	6 1/4
Tripe, cooked, 100's	80
Lips, unscalded, 100's	14 1/2
Lips, scalded, 100's	15
Melts	5 1/2
Lungs, 100's	5 1/2
Udders, 100's	5

FANCY MEATS

	(lcl., lb.)
Boneless, 12-oz./up	135
Beef livers, selected	33
Beef kidneys	26
Oxtails, 3/4-lb., frozen	18

	(lcl., lb.)
Boneless, 12-oz./up	130
Calf tongues, 1-lb./dn.	27

	(lcl., lb.)
Canner-cutter cow meat, barrels	44 1/2
Bull meat, boneless barrels	44 1/2
Beef trimmings, 75-85%, barrels	34 @ 34 1/2
85-90%, barrels	39 @ 40z
Boneless chuck, barrels	44 @ 44 1/2
Beef cheek meat, trimmed barrels	35 1/2 n
Beef head meat, bbls.	29 1/4 n
Veal trimmings, boneless barrels	45

	(lcl., lb.)
Insides, 12/up, lb.	54 1/2
8/8, up, lb.	53 1/2
Knuckles, 7 1/2 up, lb.	54 1/2
n-nominal, b-bid, a-asked	

	(lcl., lb.)
Utility	38@40
Cull, 60/120	33@34
Utility, 90/120	38@40
Utility, 90/120	38@40

	(lcl., lb.)
Cull, 60/120	33@34
Utility, 90/120	38@40
Utility, 90/120	38@40
Utility, 90/120	38@40

	(lcl., lb.)
Cull, 60/120	33@34
Utility, 90/120	38@40
Utility, 90/120	38@40
Utility, 90/120	38@40

	(lcl., lb.)
Cull, 60/120	33@34
Utility, 90/120	38@40
Utility, 90/120	38@40
Utility, 90/120	38@40

	(lcl., lb.)
Cull, 60/120	33@34
Utility, 90/120	38@40
Utility, 90/120	38@40
Utility, 90/120	38@40

	(lcl., lb.)
Cull, 60/120	33@34
Utility, 90/120	38@40
Utility, 90/120	38@40
Utility, 90/120	38@40

	(lcl., lb.)
Cull, 60/120	33@34
Utility, 90/120	38@40
Utility, 90/120	38@40
Utility, 90/120	38@40

	(lcl., lb.)
Cull, 60/120	33@34
Utility, 90/120	38@40
Utility, 90/120	38@40
Utility, 90/120	38@40

	(lcl., lb.)
Cull, 60/120	33@34
Utility, 90/120	38@40
Utility, 90/120	38@40
Utility, 90/120	38@40

	(lcl., lb.)
Cull, 60/120	33@34
Utility, 90/120	38@40
Utility, 90/120	38@40
Utility, 90/120	38@

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service
CASH PRICES

(Carlot basis, Chicago price zone, June 14, 1961)

SKINNED HAMS		BELLIES		
F.F.A. or fresh	Frozen	F.F.A. or fresh	Frozen	Frozen
37%	10 1/2	37 1/2	6 8	32 1/2
37 1/2	12 1/4	37 1/2	8 10	32 1/2
37	14 1/6	37	29 1/4	29 1/4
36 1/2	16 1/8	36 1/2	12 1/4	28
35 1/2	18 20	35 1/2	14 1/6	27 1/2
34	20 22	34	27 1/2	24
33 1/2	22 24	33 1/2	16 1/8	22 1/2 @ 23
32a	24 26	32a	18 20	22 1/2 @ 23
30 1/2	25 30	30 1/2	22 1/2	
29	25 up, 2s in	30		

PICNICS

F.F.A. or fresh	Frozen
24	4/6
23	6 8
22 1/2	8 10
22 1/2	10 1/2
19 1/2	f.f.a. 8 up 2s in
21	fresh 8 up 2s in

FRESH PORK CUTS

Job Lot	Car Lot
42	Loins, 12/dn ... 40@41
38	Loins, 12 1/2 @ 38
32	Loins, 16/20 ... 32
30	Loins, 20/up ... 30
30	Butts, 4/8 ... 29
28 1/2	Butts, 8/12 ... 28
28 1/2	Butts, 8/up ... 28
45@46	Ribs, 3/dn ... 43 1/2
32	Ribs, 3 1/2 ... 29 1/2
23	Ribs, 5/up ... 23

a-asked, b-bid, n-nominal

DRUM LARD FUTURES

FRIDAY, JUNE 9, 1961

Open	High	Low	Close
July 10.05	10.22	10.02	10.12
Sept. 10.15	10.40	10.15	10.30a
Oct. 10.05	10.10	10.05	10.10a
Nov. 9.70	9.80	9.70	9.75a
Dec. 10.45	10.45	10.45	10.45

Sales: 1,480,000 lbs.

Open interest at close, Thurs., June 8; July, 276; Sept., 140; Oct., 45; Nov., 45, and Dec., 48 lots.

MONDAY, JUNE 12, 1961

July	10.12	10.12	9.85	10.05a
Sept. 10.27	10.42	10.10	10.20a	
Oct. 10.02	10.20	10.00	10.00a	
Nov. 9.65	9.85	9.62	9.67a	
Dec. 10.50	10.50	10.35	10.40b	

Sales: 1,640,000 lbs.

Open interest at close, Fri., June 9; July, 275; Sept., 140; Oct., 46; Nov., 46, and Dec., 48 lots.

TUESDAY, JUNE 13, 1961

July	10.02	10.02	9.80	9.80
Sept. 10.20	10.20	9.97	9.97	
Oct. 9.90	9.90	9.85	9.85a	
Nov. 9.75	9.75	9.50	9.50	
Dec.	10.30a		

Sales: 1,760,000 lbs.

Open interest at close, Mon., June 12; July, 278; Sept., 145; Oct., 53; Nov., 47, and Dec., 48 lots.

WEDNESDAY, JUNE 14, 1961

July	9.75	9.80	9.55	9.60
Sept. 10.02	10.05	9.75	9.95b	
Oct.	9.80a		
Nov. 9.47	9.50	9.42	9.42	
Dec. 10.20	10.30	10.20	10.27a	

Sales: 2,120,000 lbs.

Open interest at close, Tues., June 13; July, 271; Sept., 152; Oct., 48; Nov., 49, and Dec., 48 lots.

THURSDAY, JUNE 15, 1961

July	9.55	9.55	9.30	9.30
Sept. 9.95	9.95	9.67	9.70a	
Oct. 9.70	9.75	9.55	9.55a	
Nov. 9.40	9.47	9.25	9.25a	
Dec. 10.20	10.20	10.10	10.10	

Sales: 3,000,000 lbs.

Open interest at close, Wed., June 14; July, 260; Sept., 158; Oct., 48; Nov., 48, and Dec., 52 lots.

LOWER LEAN PORK BEARS DOWN ON MARGINS

(Chicago costs, credits and realizations for Monday and Tuesday)

Lean pork came in for some rough treatment again this week as just about all of the major cuts sustained mark-downs from last week's averages. Some other cuts were down also. Meanwhile, the live hog market held fairly steady to strong. The combination of the two opposite situations spelled wider minus cut-out margins.

	Value		Value		Value	
	per cwt.					
Lean cuts	\$10.96	\$15.79	\$10.30	\$14.48	\$9.87	\$13.93
Fat cuts, lard	5.05	7.24	4.93	7.02	4.34	6.00
Ribs, trimms, etc.	2.11	3.04	2.00	2.63	1.73	2.43
Cost of hogs	17.34		16.94		16.31	
Condemnation loss	.08		.08		.08	
Handling, overhead	2.80		2.55		2.30	
TOTAL COST	20.22	29.09	19.57	27.56	18.69	26.14
TOTAL VALUE	18.11	26.07	17.19	24.13	15.94	22.36
Cutting margin	-2.11	-3.02	-3.43	-3.27	-3.78	
Margin last week	-1.57	-2.25	-1.84	-2.56	-2.15	

PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles	San Francisco	No. Portland
1-lb. cartons	16.50@18.00	16.00@20.00	15.00@19.00
50-lb. cartons & cans	15.00@17.50	16.00@19.00	None quoted
Tierces	14.50@17.00	15.00@17.00	14.00@16.00

PACKERS' WHOLESALE LARD PRICES

	Wednesday, June 14, 1961
Refined lard, drums, f.o.b.	
Chicago	\$12.12
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	11.62
Kettle rendered, 50-lb. tins, f.o.b. Chicago	13.62
Leaf, kettle rendered, drums, f.o.b. Chicago	13.12
Lard flakes	12.87
Standard shortening, North & South, delivered	21.50
Hydrogenated shortening, N. & S. drums, del'd.	21.75

Note: add 1/2¢ to all lard prices ending in 2 or 7.

n-nominal, a-asked, b-bid

WEEK'S LARD PRICES

P.S. or D.R.	Dry rend.	Ref. in
cash	loose	50-lb. tins
tierces	(Bd.)	(Open Mkt.)
(Bd.)	(Trd.)	(Mkt.)
June 9	10.30n	8.75
June 12	10.25n	8.75
June 13	10.00n	8.62
June 14	9.80n	8.37
June 15	9.50n	8.25
		10.75n

Note: add 1/2¢ to all lard prices ending in 2 or 7.

n-nominal, a-asked, b-bid

HOG-CORN RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended June 10, 1961, was 14.5, the U. S. Department of Agriculture has reported. This ratio compared with the 14.7 ratio for the preceding week and 13.9 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.136, \$1.134 and \$1.221 per bu. during the three periods, respectively.

N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:

June 9-July, 14.98; Sept., 14.49; Oct., 13.97b-92a; Dec., 13.84; Mar., 13.85b-92a; May, 13.88b-93a, and July, 13.88b-93a.

June 12-July, 14.55; Sept., 14.20-22; Oct., 13.76b-78a; Dec., 13.61b-65a; Mar., 13.68b-71a; May, 13.67b-77a, and July, 13.65b-75a.

June 13-July, 14.45; Sept., 14.10b-13a; Oct., 13.70; Dec., 13.53b-56a; Mar., 13.55b-70a; May, 13.60b, and July, 13.60b.

June 14-July, 14.71-73; Sept., 14.20b-23a; Oct., 13.80b-84a; Dec., 13.67b-72a; Mar., 13.75; May, 13.75b-80a, and July, 13.75b-80a.

June 15-July, 14.14-18; Sept., 13.85-81; Oct., 13.51-55; Dec., 13.43b-50a; Mar., 13.56b-60a; May, 13.60, and July, 13.60.

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)

Wednesday, June 14, 1961

BLOOD

Underground, per unit of ammonia, bulk	6.00n
DIGESTER FEED TANKAGE MATERIALS	
Wet rendered, underground, loose	
Low test	6.75n
Med. test	6.25n
High test	6.00n

PACKINGHOUSE FEEDS

Carlots, ton	
50% meat, bone scraps, bagged	\$90.00@ 97.50
50% meat, bone scraps, bulk	87.50@ 90.00
60% digester tankage, bagged	90.00@ 97.50
60% digester tankage, bulk	87.50@ 90.00
80% blood meal, bagged	132.50
Steamed bone meal, 50-lb. bags (specially prepared)	100.00
60% steamed bone meal, bagged	92.50

FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia (85% prot.)	5.25
Hoof meal, per unit ammonia	16.50@ 6.75

DRY RENDERED TANKAGE

Low test, per unit protein	1.65@ 1.70n
Medium test, per unit prot.	1.60n
High test, per unit prot.	1.55n

GELATIN AND GLUE STOCKS

Bone stock, (gelatin), ton	16.50
Jaws, feet (non gel) ton	3.50@ 6.00
Trim bone, ton	5.50@ 9.50
Pigskins (gel) lb. (cl)	7.50@ 8
Pigskins, smoked, edible (cl)	17.50

ANIMAL HAIR

Winter coil-dried, c.a.f. midwest, ton	60.00@ 80.00
Winter, coil-dried, midwest, ton	65.00@ 70.00
Cattle switches, piece	1@ 2½
Summer processed (Apr.-Oct.)	
gray, lb.	6@ 7

*Del. midwest, +del. mideast, n—nom., a—asked

TALLOWS and GREASES

Wednesday, June 14, 1961

The general feeling around trade circles in inedible fats was that decided weakness was to come due to the lack of export inquiry and the vacations which were around the corner at the larger users of material. Sledge-hammer tactics were used consequently by domestic buying interests, and the market worked lower as the period progressed.

Last Thursday, some bleachable fancy tallow sold at 6½¢, and later at 6¾¢, special tallow at 6¢, and at 5½¢, yellow grease and No. 1 tallow at 5¾¢, and at 5½¢, all c.a.f. Chicago.

Another ½¢ decline was registered on Friday, as bleachable fancy tallow sold at 6¼¢, special tallow and B-white grease at 5¾¢, No. 1 tallow and yellow grease at 5½¢, also c.a.f. Chicago, and with further offerings reported. Several tanks of edible tallow changed hands at 8½¢, c.a.f. Chicago, and Chicago basis.

In some instances on Monday of the new week, traders in the inedible fats group were around

¼@ ½¢ apart as to their price ideas. Bleachable fancy tallow was reported available at 6½@ 6¼¢, c.a.f. Chicago, and the price depended on the quality of stock; best reported bid was at 6¢. Most other items were available at the last reported movement, and users talked at least ¼¢ lower. Bleachable fancy tallow was talked at around 6¾@ 6½¢, c.a.f. Avondale, La., and at 6½¢, c.a.f. New York. Edible tallow was available at 8¼¢, Chicago, and some reportedly sold late Monday at 8½¢, Chicago basis.

The hydrogen bomb fell in the market on Tuesday, and further price cuts were made. In good movement, choice white grease, all hog, sold at 6¼¢, c.a.f. Chicago, or ½¢ under last traded prices. Bleachable fancy tallow sold at 6¢, prime tallow at 5½¢, special tallow and B-white grease at 5¼¢, No. 1 tallow and yellow grease at 5¢, delivered Chicago; users ideas after this reported trade were at fractionally lower levels. Edible tallow sold at 7¾¢, f.o.b. River, and more of it was obtainable later at 7½¢. In fair trading, edible tallow sold at 8¢, c.a.f. Chicago, and Chi-

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cago basis. Bleachable fancy tallow sold at 6 $\frac{3}{4}$ ¢, c.a.f. New York, and the stock reportedly came out of the East. Some bleachable fancy tallow also moved at 6 $\frac{1}{4}$ ¢, c.a.f. New Orleans, and out of southern points.

The inedible market at midweek was extremely quiet and was mostly on an offering basis at the last traded prices. Original fancy tallow was offered at 6 $\frac{1}{8}$ ¢, c.a.f. Chicago, but unsold. Other inedible items were offered at the last traded levels, and some inquiry was as much as $\frac{1}{2}$ ¢ lower. Bleachable fancy tallow was bid at 6 $\frac{1}{4}$ ¢@6 $\frac{3}{4}$ ¢, c.a.f. New York, and at 6@6 $\frac{1}{8}$ ¢, c.a.f. New Orleans. Edible tallow traded at 8¢, c.a.f. Chicago. Edible tallow also sold at 7 $\frac{1}{2}$ ¢, f.o.b. River. Yellow grease was offered at 5¢, c.a.f. Chicago, and bid at 5 $\frac{1}{2}$ ¢, c.a.f. East. Special tallow was bid at 5 $\frac{3}{4}$ ¢, c.a.f. New York, and offered at 5 $\frac{1}{4}$ ¢, c.a.f. Chicago.

TALLOWS: Wednesday's quotations: edible tallow, 7 $\frac{1}{2}$ ¢, f.o.b. River, and 8¢, Chicago basis; original fancy tallow, 6 $\frac{1}{8}$ ¢; bleachable fancy tallow, 6¢; prime tallow, 5 $\frac{1}{2}$ ¢; special tallow, 5 $\frac{3}{4}$ ¢; No. 1 tallow 5¢, and No. 2 tallow, 4 $\frac{3}{4}$ ¢.

GREASES: Wednesday's quotations: choice white grease, all hog, 6 $\frac{1}{4}$ ¢; B-white grease, 5 $\frac{1}{4}$ ¢; yellow grease, 5¢, and house grease, 4 $\frac{3}{4}$ ¢.

EASTERN BY-PRODUCTS

NEW YORK, June 14, 1961

Dried blood, was quoted today at \$5 per unit of ammonia. Wet rendered tankage was listed at \$5.25@6 per unit of ammonia and dry rendered tankage was priced at \$1.50@1.55 per protein unit.

EDIBLE OIL SHIPMENTS

Shipments of shortening and edible oils, as reported to the Institute of Shortening and Edible Oils, totaled 376,468,000 lbs. in April. Of this volume, 164,934,000 lbs., or 43.8 per cent, were shortening and 115,497,000 lbs., or 30.7 per cent, were salad or cooking oils. Shipments of oleomargarine oils and/or fats totaled 96,037,000 lbs., or 25.5 per cent of the total shipped.

CHICAGO HIDES

Wednesday, June 14, 1961

BIG PACKER HIDES: A fair volume of trading took place in the major packer market last week, with estimates placed at 110,000 pieces. Branded steers were steady, with butt-brands moving at 12 $\frac{1}{2}$ ¢, May-June salting. Colorados were in good demand, selling steady at 11 $\frac{1}{2}$ ¢, and 700 heavy Texas steers moved steady

at 12¢, June salting. After some early trading of River heavy native steers at 15¢, a good movement was noted $\frac{1}{2}$ ¢ lower, or at 14 $\frac{1}{2}$ ¢, and some low freight stock sold at 15¢. Good export demand moved several thousand River light and ex-light native steers at 20@22 $\frac{1}{2}$ ¢. A few River light native cows sold steady at 20 $\frac{1}{2}$ ¢, but at the close of the week, Northerns were available at 18¢, or $\frac{1}{2}$ ¢ lower. Heavy native cows, about 10,000 River-St. Paul's, sold at 16¢, also $\frac{1}{2}$ ¢ lower. Northern branded cows were $\frac{1}{2}$ ¢ lower at 14 $\frac{1}{2}$ ¢, and native and branded bulls sold at 10 $\frac{1}{2}$ and 9 $\frac{1}{2}$ ¢.

No action was reported on Monday of this week, but the undertone of the market was easy. On Tuesday, some interest was evident in steer selections at $\frac{1}{2}$ ¢ lower despite the improved quality. A fair volume of hides sold at midweek—or about 70,000 pieces, and prices were $\frac{1}{2}$ ¢ to 1 $\frac{1}{2}$ ¢ lower. Heavy native steers, branded steers and heavy native cows sold $\frac{1}{2}$ ¢ lower, while Northern light native cows sold 1 $\frac{1}{2}$ ¢ lower at 17¢. River heavy averages sold 1¢ lower at 19 $\frac{1}{2}$ ¢. Northern branded cows declined $\frac{1}{2}$ ¢ to 14¢.

SMALL PACKER AND COUNTRY HIDES: The Midwestern small packer market was weaker the past week, with trading limited. The 60/-62-lb. native allweights, plump and medium, were barely steady at 12@13¢, while plump, medium 50/-52's were quoted at 15@16¢. Thin, spready cows, 50/52's, were reported available at 13 $\frac{1}{2}$ @14 $\frac{1}{2}$ ¢, as to points and production. Country hides assumed an easier undertone, with 52/54-lb. locker-butchers reported sold at 12 $\frac{1}{2}$ @13¢, f.o.b. shipping points. Renderers, 50/52-lb. averages, were quoted at 11 $\frac{1}{2}$ @12¢, f.o.b. basis, while No. 3's were reported available at 9@9 $\frac{1}{2}$ ¢, f.o.b. shipping points. The horsehide trade continued draggy, with choice Northern trimmed quoted at 7.25@7.50, f.o.b. shipping point. Ordinary lots, as to renderers involved, were quoted at 5.50@6.00.

CALFSKINS AND KIPSKINS: No late sales were reported on the big packer calf and kip market. Some Northern light calf was available at 57 $\frac{1}{2}$ ¢, with the last reported sale by an outside independent at 55¢, for both light and heavy calf. River kips were inactive at midweek, with last sales of Southerners at 50¢, and at 40¢ on overweights, 4¢ under previous sales. River kips were nominal at 51¢, as were overweights at 41¢. Regular slunks were last reported sold at 1.80. Small packer allweight calf was easy, and quoted nominally at 40@42¢. Allweight kips were easy at 37@39¢ nominal. Country all-

weight calf was soft at 27@28¢, and allweight country kips were easier at 23@24¢ nominal.

SHEEPSKINS: Action was rather light in shearlings and clips, with prices mostly steady. Northern-River No. 1 shearlings reportedly moved at .60@.70, and No. 2's brought .45@.55. A few No. 3's moved at .30@.35. Southwestern No. 1's sold at 1.15@1.20, and No. 2's at .55@.65. Clips ruled steady, with sales of Northern-Rivers at 1.50@1.65, and Southwesterns at 1.65@1.75. June wool pelts grew firmer on the basis of last sales at 2.50@2.60 per cwt. liveweight. June lamb pelts sold at 1.85@1.90. Full wool dry pelts sold steady at .18@.19. Pickled, clear spring lambs sold at 12.00 per doz.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Wednesday,	Cor. date
Lgt. native steers	20 $\frac{1}{2}$ n	1960
Hvy. nat. steers	14 @ 14 $\frac{1}{2}$	20 $\frac{1}{2}$ @ 21n
Ex. Igt. nat. steers	22n	13 $\frac{1}{2}$ @ 14n
Buff-brand. steers	12	22 $\frac{1}{2}$ n
Colorado steers	11	12 $\frac{1}{2}$ n
Hvy. Texas steers	11 $\frac{1}{2}$ n	11 $\frac{1}{2}$ n
Light Texas steers	18 $\frac{1}{2}$ n	18 $\frac{1}{2}$ n
Ex. Igt. Texas steers	20n	20 $\frac{1}{2}$ n
Heavy native cows	15 $\frac{1}{2}$ @ 16	15 $\frac{1}{2}$ @ 16n
Light nat. cows	17 @ 19 $\frac{1}{2}$	18 $\frac{1}{2}$ @ 19 $\frac{1}{2}$ n
Branded cows	14 @ 15	14 $\frac{1}{2}$ @ 15n
Native bulls	10 $\frac{1}{2}$ n	10 $\frac{1}{2}$ @ 11n
Branded bulls	9 $\frac{1}{2}$ n	9 $\frac{1}{2}$ @ 10n
Calfskins:		
Northerns, 10-15 lbs.	55n	57 $\frac{1}{2}$ n
10 lbs. down	55n	55n
Kips, Northern native,		
15 25 lbs.	51n	45n

SMALL PACKER HIDES

STEERS AND COWS:

60 62-lb. avg.	12 $\frac{1}{2}$ @ 13n	11 @ 11 $\frac{1}{2}$ n
50 52-lb. avg.	15 @ 16n	14 $\frac{1}{2}$ @ 15n

SMALL PACKER SKINS

Calfskins, all wts.	40 @ 42n	43 @ 45n
Kipskins, all wts.	37 @ 39n	35 @ 37n

SHEEPSKINS

Packer shearlings:		
No. 1	.60 @ .80	1.65 @ 1.90n
No. 2	.45 @ .55	1.40 @ 1.50n
Dry Pelts	.18 @ .19	.23n
Horsehides, untrrim.	8.00 @ 8.50n	10.00n
Horsehides, trim.	7.25 @ 7.50n	9.50 @ 10.00n

N. Y. HIDE FUTURES

Friday, June 9, 1961

	Open	High	Low	Close
July	16.60n	16.59	16.35	16.53b. .63a
Oct.	16.60	16.60	16.43	16.57b. .65a
Jan.	16.50b	16.50	16.50	16.50b. .55a
Apr.	16.50b	16.46	16.45	16.45
July	16.42b	16.42	16.35b	.40a

Sales: 55 lots.

Monday, June 12, 1961

July	16.40	16.40	16.15	16.15
Oct.	16.42	16.48	16.20	16.25
Jan.	16.35	16.35	16.20	16.10b. .25a
Apr.	16.25b	16.25	16.05b	.25a
July	16.12b	16.12	16.00b	.25a

Sales: 38 lots.

Tuesday, June 13, 1961

July	16.05	16.05	15.90	15.94b. .98a
Oct.	16.10b	16.12	15.93	16.05
Jan.	16.10	16.13	16.00	16.13
Apr.	15.96b	15.96	15.96	16.05b. .25a
July	16.00b	16.00	16.00	16.00b. .15a

Sales: 47 lots.

Wednesday, June 14, 1961

July	15.90	15.90	15.90	15.85b-16.00a
Oct.	16.05	16.05	15.93	15.95
Jan.	15.90b	16.01	16.01	15.95b-16.00a
Apr.	15.80b	15.80	15.80	15.95b-16.00a
July	15.85b	15.85	15.95	15.95

Sales: 24 lots.

Thursday, June 15, 1961

July	15.80	15.95	15.95	16.00b-.06a
Oct.	15.90b	16.08	15.95	16.05b-.13a
Jan.	15.80b	15.80	15.80	16.05b-.19a
Apr.	15.80b	15.80	15.80	16.00b-.15a
July	15.80b	15.80	15.80	16.00b-.13a

Sales: 7 lots.

THE NATIONAL PROVISIONER, JUNE 17, 1961

LIVESTOCK MARKETS...Weekly Review

Research Gaining Edge in Battle Against

Multi-Million-Dollar Cattle Grub Losses

Cattle grubs, cause of multi-million-dollar losses in the cattle industry, may soon be destroyed almost effortlessly by new methods under test. Research appears to be heading toward the first easy low-cost control of the hide-damaging, cattle-worrying pest, according to two University of California livestock farm advisors, Donald Addis and James Burgess. The two are working on the grub problem with entomologist Louis Riehl.

In their effort to prevent the losses, the men are using insecticides called systemics. The chemicals enter the circulatory system of the animal and penetrate outward through the body tissues, killing the grub before it reaches the animal's back.

Systemics are best for use against grubs, the researchers found. Two of the compounds, Trolene and Co-Ral, are approved by the U. S. Food and Drug Administration for use in grub control. Trolene is used as a large pill (bolus); Co-Ral is an external spray.

Not yet approved by FDA is a third compound, Ruelene, which can be poured on the back of the steer. In an Imperial County trial 100 per cent control of grubs was obtained on 23 Hereford heifers.

Cost of the pour-on method is low—just the price of a bucket and a ladle (about \$6). The work is easy—simply mix the chemical with water and pour it on the animal's back. The chemical penetrates the skin, and the rest is automatic.

STOCKER-FEEDER MOVEMENT OF CATTLE, SHEEP

Stockers and feeder cattle and sheep received in several north central states in April, 1961-60, as reported by the U. S. Department of Agriculture:

	CATTLE AND CALVES					
	P.S. Yards	Direct	Totals			
	April	April	1960	1961	1960	1961
Ohio	4,768	4,685	1,764	2,683	26,322	24,986
Indiana	7,603	6,767	11,063	14,389	85,625	73,823
Illinois	20,348	18,547	34,283	41,756	223,602	250,051
Michigan	2,225	2,209	1,849	2,433	15,111	15,484
Minnesota	13,155	11,230	14,081	19,935	158,205	164,057
Iowa	48,170	68,285	43,753	72,892	469,671	602,376
S. Dakota	8,671	8,043	5,764	13,268	52,513	77,958
Nebraska	31,520	24,024	39,647	59,870	220,157	352,038
Totals	136,460	143,790	158,204	227,226	1,251,206	1,560,773
SHEEP AND LAMBS						
Totals, April, 1960—294,664; April, 1961—371,016						
Ohio	1,232	474	3,843	6,829	8,851	17,712
Indiana	2,591	1,201	4,716	2,703	12,807	6,596
Illinois	4,295	7,199	4,556	4,031	61,659	41,658
Michigan	233	273	—	468	5,234	5,449
Minnesota	6,899	7,226	6,837	21,465	110,683	116,365
Iowa	6,224	16,371	56,061	60,600	270,871	250,870
S. Dakota	5,937	8,339	4,695	7,359	50,846	76,769
Nebraska	15,668	7,361	24,123	4,811	106,393	65,509
Totals	43,081	48,390	104,831	108,266	627,344	580,928
Totals, April, 1960—147,912; April, 1961—156,656.						

LCI Has Word of Caution in Summer Shipping

Livestock Conservation, Inc., has come up with its seasonal word of caution when shipping livestock during hot weather. LCI suggests to ship hogs at night, avoid crowding, use sand bedding, wet the sand for hogs before starting a trip, do not spray hot hogs with cold water and provide plenty of openings on all sides of the vehicle. High humidity and high temperatures increase the hazards of shipping livestock, LCI added.

TRUCKED-IN LIVESTOCK AT 55 MARKETS

Trucked-in receipts of livestock at 55 markets, April, 1961-60, were reported by the U.S. Department of Agriculture, as follows:

	Number of head	Per cent of total
	1961	1960
	April	April
Cattle	1,243,702	1,250,008
Calves	155,668	177,734
Hogs	2,071,779	2,369,944
Sheep and lambs	635,089	570,222
	64.3	63.2

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, June 13, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	N. S. Yds	Chicago	Sioux City	Omaha	St. Paul
BARROWS & GILTS:					
U.S. No. 1:					
180-200	17.25-17.50				\$17.00-17.25
200-220	17.25-17.50				17.00-17.25
220-240					17.00-17.25
U.S. No. 2:					
180-200					17.00-17.25
200-220					17.00-17.25
220-240					17.00-17.25
240-270					
U.S. No. 3:					
200-220	16.76-17.00				16.50-16.75
220-240	16.50-17.00	\$16.25-16.75	\$16.50-16.75		16.50-16.75
240-270	15.75-16.75	16.50-16.75	15.75-16.50		15.75-16.50
270-300	15.00-16.00	15.50-16.00	15.00-15.75		15.25-16.00

	N. S. Yds	Chicago	Sioux City	Omaha	St. Paul
U.S. No. 1-2:					
180-200	17.00-17.50	17.50-17.85	16.50-17.00	16.50-17.25	17.00-17.25
200-220	17.00-17.50	17.75-17.85	17.00-17.25	16.75-17.50	17.00-17.25
220-240	16.85-17.50	17.00-17.50	16.75-17.25	16.75-17.50	17.00-17.25
U.S. No. 2-3:					
200-220	16.75-17.25	17.00-17.25	16.50-16.85	16.25-16.75	16.50-16.75
220-240	16.50-17.25	16.50-17.25	16.50-16.85	16.25-16.75	16.50-16.75
240-270	16.00-17.00	16.00-16.75	16.00-16.50	15.75-16.75	15.75-16.50
270-300	15.25-16.25	15.75-16.00	15.25-16.00	15.00-16.00	15.25-16.00

	N. S. Yds	Chicago	Sioux City	Omaha	St. Paul
U.S. No. 1-2-3:					
180-200	16.85-17.35	16.75-17.75	16.25-16.75	16.25-17.00	16.50-17.00
200-220	16.85-17.35	17.25-17.75	16.75-17.00	16.50-17.25	16.50-17.00
220-240	16.75-17.35	16.75-17.50	16.50-17.00	16.50-17.25	16.50-17.00
240-270	16.00-17.25	16.25-16.75	16.00-16.75	16.00-17.00	15.75-16.50

	N. S. Yds	Chicago	Sioux City	Omaha	St. Paul
SOWS:					
U.S. No. 1-2-3:					
180-270	14.75-15.00				
270-330	14.50-15.00				
330-400	14.00-15.00	13.75-14.75	14.00-14.75	14.00-15.00	13.75-15.00
400-550	13.50-14.25	12.75-13.75	13.00-14.25	13.25-14.25	13.25-14.00

SLAUGHTER CATTLE & CALVES:

	Prime:	Choice:	Standard:	Utility:
900-1100	23.25-24.75	23.00-23.50	23.00-23.75	
1100-1300	22.50-25.00	23.00-23.50	22.50-23.75	
1300-1500	21.25-24.75	22.50-23.25	21.50-23.50	
Cholee:				
700-900	22.50-24.25	22.00-23.50	21.50-23.25	21.50-23.00
900-1100	22.25-23.75	22.00-23.50	21.50-23.25	21.50-23.00
1100-1300	21.75-23.50	21.50-23.25	21.25-23.25	20.50-22.25
1300-1500	21.00-22.50	20.50-22.50	21.00-22.75	20.25-22.50
Good:				
700-900	20.00-22.50	20.50-22.25	20.00-22.75	20.00-21.50
900-1100	20.50-22.50	20.50-22.25	20.00-22.75	20.00-21.50
1100-1300	20.00-22.25	20.25-22.00	20.00-22.25	19.75-21.50
Standard:				
all wts.	19.50-20.75	19.25-20.75	18.00-20.00	18.00-19.75
Utility:				
all wts.	17.50-19.50	18.50-19.25	17.50-18.25	17.00-18.50

	Prime:	Choice:	Standard:	Utility:
900-1100	23.00-23.50	22.75-23.75		
1100-1300	22.25-23.50	22.00-23.25	22.00-23.25	22.00-23.00
1300-1500	21.25-23.00	21.50-23.50	22.00-23.25	22.00-23.00
Cholee:				
600-800	20.00-21.75	20.25-22.50	20.50-22.25	20.00-22.00
800-1000	19.50-21.25	20.25-22.25	20.25-22.75	19.75-22.25
Standard:				
all wts.	18.00-19.50	18.50-20.50	18.00-20.25	18.50-20.00
Utility:				
all wts.	16.50-18.50	16.50-18.50	16.50-17.75	16.50-18.50

	Commercial:	Utility:
Commercial	18.00-20.00	17.50-20.50
Utility	18.00-20.50	19.00-21.00
Cutter	18.00-18.25	18.00-20.50
Canner	13.50-14.50	14.00-16.50

	Commercial:	Utility:
Commercial	18.00-20.00	17.50-20.00
Utility	18.00-20.50	19.00-21.00
Cutter	18.00-18.25	18.00-20.50
Canner	13.50-14.50	14.00-16.50

	Commercial:	Utility:
Commercial	18.00-20.00	17.50-20.00
Utility	18.00-20.50	19.00-21.00
Cutter	18.00-18.25	18.00-20.50
Canner	13.50-14.50	14.00-16.50

	Commercial:	Utility:
Commercial	18.00-20.00	17.50-20.00
Utility	18.00-20.50	19.00-21.00
Cutter	18.00-18.25	18.00-20.50
Canner	13.50-14.50	14.00-16.50

	Commercial:	Utility:
Commercial	18.00-20.00	17.50-20.00
Utility	18.00-20.50	19.00-21.00
Cutter	18.00-18.25	18.00-20.50
Canner	13.50-14.50	14.00-16.50

	Commercial:	Utility:

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CORN BELT DIRECT TRADING

Des Moines, June 14—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

BARROWS & GILTS:		Cwt.
U.S. No. 1.	200-220	\$16.25 @ 16.75
U.S. No. 1.	220-240	16.00 @ 16.75
U.S. No. 2.	200-220	16.00 @ 16.50
U.S. No. 2.	220-240	16.50 @ 16.30
U.S. No. 2.	240-270	15.00 @ 16.00
U.S. No. 3.	200-220	16.50 @ 16.00
U.S. No. 3.	220-240	15.55 @ 15.85
U.S. No. 3.	240-270	14.90 @ 15.60
U.S. No. 3.	270-300	14.25 @ 14.95
U.S. No. 1-2.	200-220	16.10 @ 16.75
U.S. No. 1-2.	220-240	15.85 @ 16.55
U.S. No. 1-3.	200-220	15.90 @ 16.50
U.S. No. 2-3.	220-230	15.55 @ 16.30
U.S. No. 2-3.	240-270	15.00 @ 15.90
U.S. No. 2-3.	270-300	14.25 @ 15.35
U.S. No. 1-3.	180-200	14.75 @ 16.25
U.S. No. 1-3.	200-220	16.00 @ 16.50
U.S. No. 1-3.	220-240	15.60 @ 16.30
U.S. No. 1-3.	240-270	15.00 @ 16.00

SOWS:

U.S. No. 1-3.	270-330	13.35 @ 14.75
U.S. No. 1-3.	330-400	12.85 @ 14.25
U.S. No. 1-3.	400-550	11.75 @ 13.65

Corn Belt hog receipts, as reported by the USDA:

This week	Last week	Last year
est.	actual	actual
June 8	41,000	55,000
June 9	37,000	47,000
June 10	28,000	34,000
June 12	55,000	66,000
June 23	73,000	70,000
June 14	60,000	55,000

47,000

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, June 13, were as follows:

CATTLE:		Cwt.
Steers, choice	\$22.00 @ 23.25
Steers, good	20.25 @ 22.00
Heifers, gd. & ch.	20.00 @ 22.75
Cows, utl. & com'l.	16.00 @ 17.00
Cows, can. & cut.	13.50 @ 16.25
Bulls, utl. & com'l.	17.50 @ 20.00
Vealers, gd. & ch.	24.00 @ 26.00
Calves, gd. & ch.	20.00 @ 23.00

BARROWS & GILTS:

U.S. No. 1.	220-240	16.00 @ 16.40
U.S. No. 3.	240-270	15.75 @ 16.15
U.S. No. 3.	270-300	15.50 @ 15.85
U.S. No. 1-2.	180-200	16.50 @ 17.25
U.S. No. 1-2.	200-220	17.00 @ 17.25
U.S. No. 1-2.	220-240	16.75 @ 17.25
U.S. No. 2-3.	200-220	16.50 @ 16.75
U.S. No. 2-3.	220-240	16.25 @ 16.50
U.S. No. 2-3.	240-270	15.75 @ 16.50
U.S. No. 2-3.	270-300	15.50 @ 16.00
U.S. No. 1-3.	180-200	16.50 @ 17.00
U.S. No. 1-3.	200-220	16.50 @ 17.00
U.S. No. 1-2.	220-240	16.35 @ 17.00
U.S. No. 1-3.	240-270	16.00 @ 16.75

SOWS, U.S. No. 1-3:

270-330 lbs.	14.75 @ 15.00
330-400 lbs.	14.00 @ 14.75
400-550 lbs.	13.25 @ 14.00

LAMBS:

Choice & prime	17.00 @ 18.00
Good & choice	16.25 @ 17.00

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, June 13, were as follows:

CATTLE:

Steers, choice	Cwt.
Steers, good	20.00 @ 21.50
Heifers, gd. & ch.	20.00 @ 23.00
Cows, utility	16.50 @ 17.25
Cows, can. & cut.	14.00 @ 16.50

BARROWS & GILTS:

U.S. No. 1-2.	185/250	17.50 @ 17.75
U.S. No. 1-3.	190/250	17.25 @ 17.50
U.S. No. 2-3.	200/260	16.25 @ 17.00

SOWS:

U.S. No. 2-3.	310/400	none qtd.
U.S. No. 2-3.	450/550	none qtd.

LAMBS:

Choice & prime	17.00 @ 18.00
Yrigs, shorn	none qtd.

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, June 13, were as follows:

CATTLE:

Steers, choice	Cwt.
Steers, good	20.50 @ 22.00
Heifers, choice	21.50 @ 23.00
Cows, cut. & util.	14.50 @ 17.00
Cows, canner	13.00 @ 14.50
Bulls, util. & com'l.	18.00 @ 21.00

VEALERS:

Choice	29.50
Good & choice	24.50 @ 29.00
Stand. & good	20.00 @ 24.50

BARROWS & GILTS:

U.S. No. 1.	180/200	17.75 @ 18.00
U.S. No. 2.	200/220	16.25 @ 17.25
U.S. No. 3.	220/240	16.50 @ 17.00
U.S. No. 3.	240/270	16.00 @ 16.50
U.S. No. 3.	270/300	15.75 @ 16.00

SOWS, U.S. No. 1-3:

270-330 lbs.	14.50 @ 15.25
330-400 lbs.	14.00 @ 14.75
400/550 lbs.	13.25 @ 14.25

LAMBS:

Choice & prime	17.00 @ 18.75
Good & choice	16.00 @ 18.00

LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Tuesday, June 13, were as follows:

CATTLE:

Steers, choice	Cwt.
Steers, good	20.00 @ 22.00
Heifers, gd. & ch.	20.50 @ 22.50
Cows, cutt. & util.	15.50 @ 16.50
Cows, canner	14.00 @ 15.50
Bulls, util. & com'l.	18.00 @ 19.00

VEALERS:

Good & choice	25.00 @ 28.00
Calves, gd. & ch.	21.00 @ 24.00

BARROWS & GILTS:

U.S. No. 1.	200/220	17.25 @ 17.35
U.S. No. 1.	220/240	17.00 @ 17.25
U.S. No. 3.	200/220	16.50 @ 17.00
U.S. No. 3.	220/240	16.25 @ 16.50
U.S. No. 3.	240/270	15.75 @ 16.50

SOWS, U.S. No. 1-3:

270-330 lbs.	14.50 @ 15.25
330/400 lbs.	14.00 @ 14.75
400/550 lbs.	13.25 @ 14.25

LAMBS:

Choice & prime	17.00 @ 18.75
Good & choice	16.00 @ 18.00

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended June 10, 1961 (totals compared), as reported by the U.S. Department of Agriculture:

City or Area	Cattle	Calves	Hogs	Sheep	
				Grade B	Dressed
Boston, New York City area ¹	12,145	10,523	43,738	39,374
Baltimore, Philadelphia	8,533	2,206	29,872	3,979
Cincy, Cleve., Detroit, Indpls.	30,145	12,341	104,427	11,740
Chicago area	19,339	4,904	41,572	5,200
St. Paul-Wis. area ²	12,043	3,534	72,376	4,824
St. Louis area ³	20,083	4,861	113,286	15,129
Sioux City-So. Dak. area ⁴	28,470	99,083	10,934
Omaha area ⁵	42,453	107	84,879	14,472
Kansas City	17,184	25,375
Louisville, Evansville, Memphis	28,260	1,889	226,710	25,102
Nashville, Memphis	932	3,631	53,399
Georgia-Florida-Alabama area ⁶	10,579	4,516	25,061
St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis.	20,434	91	47,397	12,524
St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo.	14,982	3,908	44,265
Includes Sioux Falls, Huron, Mitchell, Madison and Watertown, S. Dak.	21,100	5,000	44,265
Includes Lincoln, Fremont, Neb., and Glenwood, Iowa.	24,337	179	44,265
Albert Lea, Austin, and Winona, Minn.	21,500	2,900	44,265
Dubuque, Estherville, Fort Dodge, Marshalltown, Mason, Iowa, Ottumwa, Storm Lake, and Waterloo, Iowa.	24,100	2,900	44,265
Includes Bismarck, Mandan, and Grand Forks, N.D.	24,700	2,900	44,265
Includes Sioux City, Cedar Rapids, Davenport, Iowa, and Waterloo, Iowa.	24,300	2,900	44,265

The Meat Trail...

MID's Dr. Berger, 23 Other Veterans Honored by USDA

Dr. HERBERT C. BERGER, veteran of a half century with the U.S. Department of Agriculture, mostly with the Meat Inspection Division, was the sole recipient of a 50-year USDA service award at the recent annual honor awards ceremony of the USDA in Washington, D. C. Dr.



SECRETARY OF Agriculture Orville L. Freeman congratulates Dr. Herbert C. Berger at USDA awards ceremony.

Berger received a certificate and pin and the personal congratulations of Secretary of Agriculture ORVILLE L. FREEMAN.

Twenty-three other MID veterans were honored for 40 years of federal service at ceremonies conducted at their stations by the inspectors in charge.

Dr. Berger completed his 50 years of service on April 14 and retired as inspector in charge of the MID station at Opelousas, La. He entered USDA service in 1911 as an assistant observer in the weather bureau, which at that time was under the USDA. While working for the weather bureau, he attended the Cincinnati Veterinary College, Cincinnati, O., receiving the degree of doctor of veterinary medicine in 1917. Dr. Berger began his long career as a veterinary meat inspector at Jackson, Miss., in June, 1917, and held various assignments throughout the United States before becoming inspector in charge at the Opelousas station.

Each of the 40-year veterans received a certificate signed by Secretary Freeman and a lapel pin during the ceremonies at their respective MID stations.

Those honored are: CLARENCE A. BARNES, El Paso, Tex.; AARON E. BUTLER, Chicago; RUTH M. BYRN,

Louisville, Ky.; ANTON A. CHERNEY, Omaha; Dr. BENJAMIN E. CRUZAN, Kansas City, Kan.; JOHN E. DUNCAN, Washington, D. C.; JAMES J. DUFFEN, Chicago; JOHN T. FIELDS, Omaha; HENRY S. HAMILTON, Cedar Rapids.

Also, EVERETT A. HANLEY, Hamden, Conn.; Dr. ALLEN J. HAUCK, Cincinnati; MASTON D. HUDSON, Fort Worth, Tex.; HARRY A. KAHN, Los Angeles; Dr. HERBERT W. KNOERNSCHEID, Dubuque, Ia.; ROBERT LACY, Chicago; MILO J. MATHIS, Memphis, Tenn.; ARCHIE B. PICKREL, Spokane, Wash.; Dr. ARTHUR E. SLOCUM, Mitchell, S.D.; ARTHUR D. STEVENS, Omaha, Neb.; Dr. LEO P. SULLIVAN, Wichita, Kan.; WALTER G. WACHOB, Sioux Falls, S.D.; ORDA C. WELSH, Salem, Ore., and CARL H. WOODS of the Athens, Ga., MID station.

PLANTS

Swift & Company has announced plans to invest more than \$3,000,000 in a rebuilding program at its South St. Paul, Minn., plant to modernize and increase production capacity. I.E. ERICSON, Swift manager at South St. Paul, said the program will involve substantial reconstruction in three of the plant's major production departments: beef slaughter, hide curing and table-ready meats. Swift recently completed installation of a \$750,000 conveyor shipping unit to expedite order handling at the plant.

The Home Packing Co. of Toledo, O., whose employees rejected a 50¢ hourly pay cut, is shutting down, MILTON STARSKY, president of the company, announced.

Caldwell Sausage Co., Ltd., Toronto, Ont., Canada, has been reorganized as Caldwell Foods, Ltd., with MURRAY WALDERMAN as president. The company, which formerly sold its meat products only in Ontario, now is inspected by the Canada Department of Agriculture and is expanding its distribution into the province of Quebec. Walderman's family owns Murray Meat Markets, Toronto.

Southeastern Meat Co., Inc., Atlanta, Ga., has purchased Imperial Meats, Inc., also of Atlanta, announced IRA L. COLLINS, president of Southeastern Meat Co. L. A. JOHNSON, former owner of Imperial Meats, has joined Southeastern as sales manager.

Ray Mulder, owner of Ray's Market in St. Louis, Mich., has acquired Silver Packing Co. of Edmore, Mich., and expects to begin operations at

the Edmore establishment about July 1.

A fire caused damage estimated at between \$150,000 and \$200,000 at The Sturgis Packing Co., Kenton, O.

Pilgrim Packing Co., Inc., Syracuse, N.Y., is in the process of moving from its plant at 243-45 Walton st. into a newly-renovated facility at Burnet ave. and Clark st., East Syracuse, according to WILLIAM GREENHOUSE, vice president of Pilgrim Packing.

Ace Provision Co., Detroit, has purchased Quality Packing Co., also of Detroit, and has moved into Quality's plant at 2720 Orleans st. Ace Provision's former plant was at 2816 Orleans st.

Armour and Company has completed the first phase of a move from its old quarters at 1016 Commerce st., Houston, Tex., to its new plant on Rankin rd. in Houston. Construction, however, still continues in some parts of the new facility.

JOBS

CARTER W. DENNIS has been re-elected president and treasurer of Sioux City Dressed Pork, Inc., Sioux City, Ia. The board of directors also elected J. J. KUECKER as vice president and L. C. ELKINS as secretary at a board meeting following the company's annual meeting during which the officers were re-elected as directors. The firm reported sales of \$40,000,000 for the past year.

DR. ADDISON L. IRWIN has been named inspector in charge of the newly-established Roswell, N. M., station of the Meat Inspection Division, U. S. Department of Agriculture. Dr. Irwin goes to Roswell from Nampa, Ida., where he has been stationed since 1958. Prior

to that time he was assigned to the MID's Los Angeles station. Dr. Irwin received the degree of doctor of veterinary medicine in 1952 from Washington State University.

The appointment of W. A. FITZGERALD as manager of new product development for fresh, smoked and dry sausage at Armour and Company, Chicago, has been announced



DR. IRWIN

by J. C. MOMMSEN, vice president of the firm's food sales. Fitzgerald has been on Mommsen's staff since last February and was formerly with General Foods.

JOSEPH D. PAVLAK, president of B. Schwartz and Co., Chicago meat wholesaler, has announced the appointment of ROBERT F. KABELLIS as general sales manager for the company. Kabellis has been with the B. Schwartz organization for the past 10 years.

J. F. FOSTER has been appointed superintendent of the Omaha plant of Swift & Company, Chicago, succeeding G. T. HARPER, who will retire July 1. Foster joined Swift at Chicago in 1929 and has held various supervisory positions at Chicago, Nashville, Tenn., and Cambridge, Mass. He was superintendent at the Watertown, S.D., plant from 1945 to 1947 and since 1947 has been superintendent at Swift's Evansville, Ind., plant.

The officers of Prime Packing Co., Inc., Milwaukee, are RAY STRAUSS, president; SAM KAMESAR, vice president, and ARMON KAMESAR, secretary-treasurer, and not as incorrectly stated in the NP of June 3.

TRAILMARKS

OSCAR G. MAYER, chairman of the board of Oscar Mayer & Co., Chicago, was presented with an honorary degree of doctor of humane letters during commencement exercises at Parsons College, Fairfield, Ia.

The University of Wisconsin board of regents accepted a gift of \$10,000 from PATRICK and ANNA M. CUDAHY, Milwaukee, to establish the Patrick Cudahy, Inc., scholarship fund for male undergraduates majoring in a field which is related to the meat packing industry.

RUSSELL B. VOGEL has been elected vice president of Sioux City Cold Storage Co., Sioux City, Ia., announced S. DAVID GREENBERG, president. In his new position, Vogel will act as both vice president and general manager of the firm's cold storage operations.

Livestock Conservation, Inc., Chicago, has instituted an individual membership program "designed for individuals who are interested in the organized efforts" of the association, R. HARVEY DASTRUP, executive director, explained. "A membership fee of \$10 for this group is in contrast to the much larger amounts being subscribed to by large firms and organizations involved in production, transportation, marketing and processing of meat animals," he said. In-

dividual members will receive a year's subscription to all educational and informative material produced by LCI, including the official publication, "Livestock Conservation At Work," and a free copy of a 16-page book, "Guide to the Safe Handling of Livestock."

ELLEN FAULKNER, executive secretary of the Associated Meat Jobbers of Southern California, and REGGIE JENSEN of Jensen Meat Co., San Diego, a regional vice president of the National Association of Hotel and Restaurant Meat Purveyors, attended a dinner meeting at the City College of San Francisco at which the NAHRMP's scholarship presentation was made to ULYSSES WAYNE GRANT. The scholarship winner is completing his third semester work in the hotel and restaurant department of the San Francisco college.

Roy W. LILLY, assistant secretary of the California Cattlemen's Association, has resigned to become executive secretary of the New Mexico Cattle Growers Association, Incorporated, in Alberquerque. HORACE HENING, former secretary of the organization, left recently to enter private business.

ROBERT ROTT of Wonewoc, Wis., has been elected president and NEIL HOUSLET of Oxford, Wis., named vice president of the Wisconsin Hereford Association. ROBERT GEFFERT of Reedsburg was re-elected secretary-treasurer of the association.

DEATHS

EDWARD L. LALUMIER, 73, retired financial vice president and secretary of Armour and Company, Chicago, died June 8. Lalumier joined Armour at Chicago in 1916 and was named head of its accounting department in 1918. He left Armour in 1928 to become treasurer of the Studebaker Corp., but returned to the Chicago meat packing firm a year later and remained until his retirement in 1950. Surviving is his widow, JEAN.

ALAN T. BERESFORD, general manager of Burns & Co. (Eastern), Ltd., Kitchener, Ont., Canada, and first vice president of the Meat Packers Council of Canada, died.

J. EARL MOORE, 63, a district manager for Seiler's, Inc., Philadelphia meat packer, died June 7 at his home in Easton, Pa.

R. V. MOZER, general provisions manager of Swift Canadian Co., Ltd., Winnipeg, Man., Canada, died recently. Mozer was a veteran of 22 years' service with Swift Canadian.

Three Packers Charged With Violating P&S Act

The U.S. Department of Agriculture announced this week that it has charged three meat packing companies—in Boston, Chicago, and Milan, Ill.—with unfair and deceptive practices in violation of the Packers and Stockyards Act.

Arthur Lang and George Yaffe, partners doing business as Central Beef Co., Boston, are charged in P&S Docket No. 2573 with misrepresenting the quality of meat they sold. The partners bought carcasses and primal cuts of beef for further processing and sale from the two other meat packing companies charged with violating the P&S Act, Davenport Packing Co., Inc., Milan, Ill., and Wimp Packing Co., Chicago, the USDA said.

Central Beef Co. was under contract to the U.S. Army to supply beef grading "USDA Choice" or "USDA Good," according to the USDA. In fulfilling the contract, the firm used meat that in many instances had been falsely graded and did not qualify for the grade with which it was marked, the USDA said. The agency alleges that the partners "knew, or should have known" that the beef had been deceptively marked as to its grade.

Wimp Packing Co. is charged in P&S Docket No. 2570 with 1) causing a USDA meat grader assigned to its plant falsely to designate meat sold to Central Beef Co. as "USDA Choice" or "USDA Good," and 2) selling to Central Beef Co. meat that the Chicago firm knew had been falsely designated as to grade.

Davenport Packing Co., Inc., and its officers, Rudolph Lipkowitz and Seymour Lipkowitz, are charged in P&S Docket No. 2572 with 1) causing a USDA meat grader falsely to mark meat "USDA Choice," and 2) selling and shipping in interstate commerce meat that they knew to be falsely marked "USDA Choice." The Davenport company and its officers also are charged with failing to keep records which disclose all sales and all gifts of meat, as well as other things of value, to employees and others connected with the firm's business.

The meat graders involved in these alleged violations of the P&S Act are no longer in the employ of the USDA, the Department said.

Hearings will be held to determine whether the three meat packing firms violated the P&S Act as charged, unless the respondents waive hearing either expressly or by failing to answer the USDA

complaints within 20 days. The hearings are scheduled for the following dates at places to be designated later: Central Beef Co., July 19; Davenport Packing Co., Inc., July 10, and Wimp Packing Co., July 12.

Labor-Troubled Plant is Near Capacity Production

Near-capacity production at the labor-troubled plant of Sioux City Dressed Beef Co., a division of Needham Packing Co., Inc., Sioux City, Ia., was reported last week by Jerry Kozney, vice president and general manager. The labor force now numbers more than 200—mostly new workers—nearing the force of 240 employed when labor strife hit the plant May 11 and members of the United Packinghouse, Food and Allied Workers left their jobs.

The dispute began when a union steward allegedly stopped a production chain on grounds of a contract violation. He said that foremen taking production workers' places in the line had been a bone of contention for some time and that it was a direct violation of contract. Union employees walked out after the steward was fired by management, which charged that stopping the chain was a violation of a "no strike" clause in the contract. The

firm said the incident represented a walkout, but the union later termed it a "lockout."

A temporary court injunction against Local 721 of the UPWA forbidding mass picketing and the use of violence or threats of violence is generally being observed by laid-off union men, company officials said, with only minor occurrences of damage or violence reported from time to time. The discharged employees have been replaced mainly by other workers, although a small number of union members have returned to the plant.

Wilson Reports Half-Year Earnings of \$3,068,892

Wilson & Co., Inc., Chicago, this week reported net earnings of \$3,068,892 for the six months ended April 29, 1961, compared with a loss of \$677,236 in the first half of the 1960 fiscal year when an extended strike at seven of the company's meat packing plants adversely affected sales and earnings of the organization.

Domestic sales in the latest fiscal half were \$346,279,545, up 33 per cent from the \$259,618,952 reported a year earlier.

"Each of our major meat divisions operated profitably during the first half of 1961 and, of course, results

were much improved over a year ago," said chairman James D. Cooney and president Roscoe G. Haynie. "Aggregate net results of the divisions not directly associated with meat operations were also profitable and showed an improvement over the corresponding period last year.

"Dividends amounting to \$89,846 were received from foreign subsidiaries during the first half of this fiscal year. The aggregate results of our foreign operations have been unsatisfactory primarily because of conditions in Argentina. Livestock was not available in sufficient quantities for efficient operations and for a considerable time periodical labor disturbances have occurred in that country. In order to end these costly slowdowns and stoppages, it was necessary on May 9 to suspend all slaughtering and processing until operations can be resumed on a normal and satisfactory basis. For these reasons, plus the need for working capital in Brazil, foreign dividends for the entire year will probably be less than the amount received last year."

Cooney and Haynie said that profitable current operations and a favorable outlook for livestock supplies indicate that the company will have satisfactory earnings for the last half of the year.

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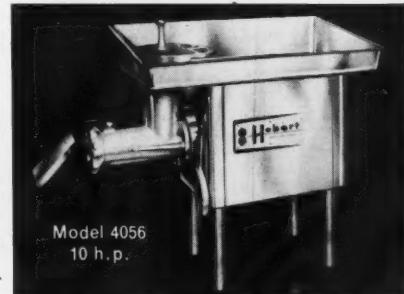


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Flashes on suppliers

AMERICAN VISCOSE CORP.: William M. Nolan has been appointed manager of the market development department of this casing manufacturer, according to Richard E. Reynolds, general sales manager of the firm's film division. Succeeding James A. Houle, he will work under the direction of Edward E. Ruggles, marketing manager.

H. C. CHRISTIANS CO.: This Chicago supplier has reported the appointment of Donald C. Kneale as northeast regional sales manager. From his headquarters in Needham, Mass., Kneale will direct sales of the company's complete line of milk powders and butter products to the meat packing and other food industries in New England.

CHEMETRON CORP.: Ralph S. Frost has been appointed manager of applications engineering for the Cardox division of this supplier.

SEALRIGHT CO., INC.: Robert F. Daly has been made food and industrial packaging sales representative for the Chicago metropolitan territory. Daly is responsible for

sale of Sealright paper packaging products to meat and lard processors. William H. Shelby has been named to the post of packaging sales representative for Sealright's Louisville, Ky.-Evansville, Ind.-Nashville, Tenn., territory.

PITTSBURGH SAW CORP.: After 50 years in the meat-cutting equipment business, Glenn E. Myers has resigned as president of this equipment manufacturer. He will continue as director and chairman of the board.

ARCTIC TRAVELER: This manufacturer of electric and mechanical refrigeration systems for trucks and trailers has reported that Henry Rauschenberg has joined the company as manager of the western division. He will headquartered in Salt Lake City.

BATTLE CREEK PACKAGING MACHINES, INC.: William L. MacIntosh has been appointed midwest representative of this manufacturer of overwrapping machines, according to president B. H. Redner.

NASHUA CORP.: Appointments of Philip M. Barnhart to the position of midwest manager and Alan P. Thomson as sales representative, Boston area, were recently an-

nounced by the company's flexible packaging division's general manager, C. E. Doane.

CHAS. PFIZER & CO., INC.: Appointment of Dr. Robert J. Feeney as director of commercial development, with responsibility for marketing research, coordination of new products development and related activities, has been announced by this chemical processor.

DOBECKMUN: Appointments of three new regional sales managers have been reported by Robert S. Jones, general sales manager. They are: John E. Powers, New York region; Paul M. Smith, central region, and Robert J. Smith, northwest.

STANDARD PACKAGING CORP.: Robert D. Coe has joined the sales force of the Modern Packages Division of this manufacturer of cellophane, polyethylene and laminated packaging material of film, paper and foil. He will cover the northwest territory.

CROMPTON & KNOWLES PACKAGING CORP.: Appointment of William F. Dent to a new position of regional sales manager was recently reported by this firm which has plants in Holyoke, Mass., and Bellwood, Ill.

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Vice President

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FOR SALE: One scrapple kettle, iron with agitator 1000 lb. Two steam jacket kettles, iron 1000 gal. One 400# Buffalo clipper or chopper with motor. One mixer 1000 lb. with motor. Will sell separate or as a whole VERY CHEAP. Contact J. O. SPICE and CURE Co., 414 W. Pratt St., Baltimore 1, Md.

FOR SALE: 150 ton Ruiack (Dupp) press and steam pump—both—\$950.00. One cooker 3' x 7' with motor—\$450.00. FS-290, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

REFRIGERATED TRUCK FOR SALE: 1960 International 8 ft. 6 aluminum body. Kold Hold plate. Like new. Will sacrifice. Jackson Package Service, 813 Water St., Jackson, Mich.

FOR SALE: Pitney Bowes Folder and Inserter. New condition. Full price \$950.00 FOB Troy, Ohio. Write to BRAUN BROTHERS PACKING CO., Troy, Ohio.

EQUIPMENT WANTED

WANTED: Pear shape ham vacuum closing equipment, semi-automatic, 405 SVC Continental on 349 Callahan.

H. D. LAUGHLIN & SONS, INC.
P. O. Box 4245 Fort Worth, Texas

WANTED: 4 x 7 Dry Rendering Cooker, Anco or Boss preferred. 150 ton crackling press complete for installation. Equipment must be in good condition. Write to MERKLEY & SONS PACKING CO. Inc., R. R. 5, Jasper, Indiana.

BARLIANT'S WEEKLY SPECIALS

SPECIAL OFFERINGS REFRIGERATED TRUCKS

3773—GMC mld. V-6, 15000# capacity, 18' insulated van, New June 1960 Bids requested
3774—GMC mld. 450, 15000# capacity, 18' insulated van, New June 1958 Bids requested
3775—International, 25000# capacity, 18' insulated van, New June 1958 Bids requested

Current General Offerings

2855—FROZEN FOOD SLICER: GEMCO mld. 2-16, automatic feeder, stainless steel table, Neoprene belt, 50" x 15" x 3' HP. reduced to \$2,350.00
2087—EXPELLER: Anderson "Red Lion", 15 HP, factory rebuilt \$800.00
3336—TANKS: (5) stainless steel, 8' long, 41" x 40" deep, drain one end ea. \$500.00
3337—TANKS: (7) stainless steel, 47 1/2" x 36" x 36" deep, 12 1/2" skid type legs, very good condition ea. \$250.00
3315—STUFFER: Anco 400# cap. \$950.00
3302—CONVEYOR TABLE: Boss, moving top, all galv., totally enclosed mtr. in original crate \$3,500.00
3311—BACON PRESS: Dohm & Nelke, Sr. \$1,650.00
2960—FLAKE-ICER: York, 5 HP. mtr. \$850.00
2978—SILENT CUTTER: Buffalo #50, w/30 HP. mtr. & starter \$875.00
3319—PICKLE PUMPING SCALES: (2) Griffith 52-R, stainless steel ea. \$235.00
2965—COMPLETE RENDERING PLANT Write for details
2968—VACUUM PUMP: Ingersoll-Rand, 12x6. \$600.00
3209—GRINDERS: (2) Enterprise mld. #4066, w/15 HP. motor ea. \$750.00
2961—BAND SAW: Jim Vaughan mld. K ... \$325.00
3113—BEE CEE PEELER \$1,600.00
3314—STUFFERS: (2) Buffalo 500# capacity, less valves ea. \$1,250.00
3370—MIXER: Boss #16, 400# cap, stainless steel hopper, 3 HP. mtr., good cond. \$850.00
3367—SMOKESTICK WASHER: Anco #460, 3/4 HP. \$450.00
3344—ROTO-CUT: Globe, 54" x 24", w/conveyor & starting equip., 60 HP. mtr. \$4,500.00
3342—HOG DEHAIRER: Anco #551 \$1,000.00
3310—VOTATOR: Girdler mld. 4V841015, 7000#/.hr. w/10 HP. & 72 HP. mtr. \$5,500.00
3301—STUNNING UNITS: (2) Boss mld. 1004, w/pistol type applicators, like new, in operation 30 days ea. \$375.00
3278—STUFFER: Boss 300#, w/stuffing valves & air piping \$850.00
3249—BENCH SCALE: Howe, 125# x 2 oz. grad., w/50# & 25# Tare beams, on stand \$300.00
3214—STITCHER: Inland Top & Bottom \$150.00
3213—SCALE: Toledo long column, 500# dial \$325.00
3211—BAND SAW: Jim Vaughan mld. J, left hand, w/stainless steel moving top table \$300.00
3204—HOG: Mills & Merrill #12CRD, 25 HP., direct drive, w/coupling \$625.00
3139—FROZEN FOOD SLICER: Anco 833, w/1" knife, good cond. \$2,000.00
3054—DEHAIRER: Boss #58, Jumbo U, 12' long, iron frame, 16 U bars, 14-6 point stars upper shaft, 15-10 point stars lower shaft, w/4" belt, feed conveyor, 20 HP. mtr., in excel. cond. used very little \$9,000.00
3029—CLOSING MACHINE: Canco 400, w/lo Can change parts, w/Reeves drive \$4,650.00

Now in Progress

Liquidation Sale

Swift & Co.—Cleveland, Ohio.
Many select items remain—all prices reduced.

NOTE

Our new address—625 N. Kedzie Ave., Chicago 12, Ill.
Our new telephone No.—Sacramento 2-3800.

All items subject to prior sale and confirmation

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

WRITE FOR FULL PARTICULARS

625 N. Kedzie Ave., Chicago 12, Ill.

SACRAMENTO 2-3800

BARLIANT & CO.

CLASSIFIED ADVERTISING

[Continued from page 75]

POSITION WANTED

AGGRESSIVE and RESPONSIBLE: Man (28), with education equivalent of two years of college, and 10 years' experience in meat packaing, desires new connection. References. W-272, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

YOUNG, VERSATILE MAN: (28) With solid background in meat packing operations. Perceptive, imaginative. Seeks challenging position with efficient, progressive firm. 10 years' experience. Excellent references. W-264, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN: 24 years' experience in sausage, smoked and cured meats. Prefer small or medium size plant in a southern state. W-271, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF MANAGER and SALESMANAGER: 25 years' experience, national basis, production, sales, merchandising. W-283, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

AGGRESSIVE SAUSAGE FOREMAN: Or Superintendent, age 30, looking for challenging opportunity in progressive plant. Can assume full management of sausage department including purchasing, formulation, costs, personnel etc. W-285, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

22 YEARS EXPERIENCE: In meat and sausage. SALESMAN, IN AND OUT. W-286, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

70 HOURS A WEEK REGULARLY: If you work longer, so will I as your assistant or superintendent. Fully qualified. W-273, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SALES TRAINEE

Nationally known manufacturer of packinghouse equipment has opening in Chicago for a mechanically inclined, intelligent, aggressive and reasonably educated young man under 30 years of age. Before being made a member of our sales engineering staff you will undergo an extensive two year training period in all phases of our manufacturing procedure. This is definitely a challenge to the sales minded individual who is seeking a permanent position with a AAA 1 company. We have an excellent life, health and medical insurance program plus numerous other benefits. All inquiries will be treated with strict confidence. Write giving full background to: Mr. A. O. Rhys

THE ALLBRIGHT-NELL CO.
5323 S. Western Blvd.
Chicago 9, Ill.

SUPERINTENDENT PORK KILL and CUT

EXCEPTIONAL OPPORTUNITY: Growth factor excellent for experienced qualified man to fill this position in modern federal inspected plant, located in mild climate. Company rated AAA. Maximum age of applicants not over 44. Actual knife experience on all pork cuts absolutely essential. Write in confidence to Box W-233, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN

FOR THE SOUTHEASTERN STATES: To sell our seasonings, cures, binders, emulsifiers, cereals, phosphates, tenderizers, caseinate, sauces, soup mixes, etc. EXCELLENT PROPOSITION to right man.

KADISON LABORATORIES
1850 W. 43rd St., Chicago 9, Ill.
Telephone YArds 7-6366

SAUSAGE MAKER—And packaging room foreman. Excellent opportunity for experienced man to associate with a progressive organization. Must relocate. Send complete resume to Box W-291, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

WORKING FOREMAN: Mechanically minded to take charge of night shift in modern rendering plant located in New York state. Please include resume of past experience and availability when replying. W-239, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

CATTLE BUYER

LONG ESTABLISHED: Independent packer is interested in a buyer of fat cattle for the Nebraska-Iowa district. W-278, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

CATTLE BUYER

PROGRESSIVE OHIO INDEPENDENT PACKER IS SEEKING EXPERIENCED LIVESTOCK BUYER WITH MID-WESTERN BACKGROUND IN COUNTRY AND TERMINAL MARKETS.

EXCEPTIONAL OPPORTUNITY FOR AMBITIOUS INDIVIDUAL WITH COLLEGE BACKGROUND. REPLY IN CONFIDENCE GIVING BRIEF WORK AND PERSONAL HISTORY. Apply to Box W-275, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMEN: Imported frozen meat salesmen required by packer of Australian and New Zealand mutton, beef, veal, lamb and lamb cuts. Residing in the following areas: Pittsburgh, Pa., Birmingham, Ala., Miami, Florida, Detroit, Michigan, Atlanta, Georgia. Only salesmen who have connections with processors, chain stores and wholesalers need apply. Payment commission basis. All applications strictly confidential, but only applicants submitting full references and resumes will be considered. W-269, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SALESMAN

FOR: New York State, Eastern Pennsylvania, Virginia and Maryland. To sell our seasonings, cures, binders, emulsifiers, cereals, phosphates, tenderizers, caseinate, sauces, soup mixes, etc. EXCELLENT PROPOSITION to right man.

KADISON LABORATORIES
1850 W. 43rd St., Chicago 9, Ill.
Telephone YArds 7-6366

U. S. GOVERNMENT INSPECTED PLANT (In Business over 30 years)

DESIRABLE SALESMEN: To sell packaged meat products (institutional and retail) to chains, institutions and distributors, also to work through brokers. Exclusive territory will be given to man with background in sales pertaining to the food industry. Territories open in New England, Ohio, Pennsylvania, Indiana, Virginia and other southeastern and southern states. W-287, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

INDUSTRIAL ENGINEER

PROMINENT: Nationally known consulting firm needs qualified graduate INDUSTRIAL ENGINEER. Position requires travel. Good employee benefits. Would be helpful to have engineering drawing experience. All inquiries treated confidentially. Reply to Box W-279, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

TANK HOUSE FOREMAN

OHIO PACKER: Offers excellent opportunity for experienced foreman of inedible department. Applicants should be qualified by experience to run modern rendering equipment for full-line packer killing 6,000 hogs and 1,000 cattle weekly. Send full details in confidence to Box W-280, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF CUTS MANAGER

CAPABLE: Of assuming full charge of all beef cuts in a rapidly expanding operation. Independent midwest packer offers top salary and other benefits to right man. Send full details to Box W-282, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WOULD YOU LIKE TO LIVE IN FLORIDA?

SALES MANAGER: Need young aggressive man to supervise routes, open new accounts, sell large accounts, pork, beef, and sausage throughout the state. Give salary needs, resume of experience and enclose picture. W-288, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN

WORKING ASSISTANT: To Superintendent. Must be familiar with all sausage making, smoking and S. P. operations. Give full particulars in first letter. SLOTKOWSKI SAUSAGE COMPANY, 2021 W. 18th St., Chicago 8, Ill.

HELP WANTED: Looking for a good beef man who can sell choice beef cuts and manage cutting operations. Located in Chicago. W-289, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT WANTED

WANTED: 1-bed beef kill, to lease or buy. Not necessarily government inspected. Give description and size of building and location in first letter. W-225, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

H.R.I. PLANT WANTED: Prefer Wisconsin, Illinois or Michigan. Give details as to size, equipment etc., in first letter. W-281, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANT TO BUY: Small bologna manufacturing plant in metropolitan New Jersey. W-293, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

PLANTS FOR SALE OR RENT

U. S. GOVERNMENT INSPECTED MEAT PROCESSING BUILDING IN NEW YORK CITY

CORNER: 2-story, 9,000 sq. ft. each; basement. Former plant of City Provision Company. 12 large coolers, 8,000 sq. ft.

6 double smoke houses, 42,000 lbs capacity

Curing room, 200,000 lbs. capacity
Owner offers special bargain prior to July 1st. Will divide. Write Box FS-284, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y. or phone Mr. Jay at GEneral 2-6597.

COOLER SPACE FOR RENT FOR

**BONERS, MEAT PROCESSORS, OIL and LARD
PROCESSING and CASING COMPANIES.**

Available immediately. Ample dock and truck space available. Telephone Mr. August at Chicago, DR-3-4500. 4021 S. Normal Ave., Chicago, Ill.

STATE INSPECTED ABATTOIR: For sale. Contains 2,897 square feet. Capacity kill—40 head per day. Room for expansion. Located 25 miles from Atlanta, Georgia. Just off expressway. For details, contact ROCKDALE ABATTOIR & PROCESSING PLANT, Milstead Road, Conyers, Georgia.

WEST TEXAS: One of the most modern well equipped meat packing plants in west Texas for sale. It is a real money maker. Will pay out in five years or less. Call or write:

DALE E. GRIMES
% Roberson-Grimes, Realtors
3124—34th st., Lubbock, Texas
Telephone SH 4-4535

NEW GOVERNMENT INSPECTED DRY SAUSAGE PLANT: Small city, very reasonable labor. RIIHL SALAMI INDUSTRY INC., Paxton, Illinois.

MISCELLANEOUS

SMOKE HOUSES LEAKING?

WRITE FOR INFORMATION ON "RSC"—AN EXCELLENT COMPOUND FOR SEALING SMOKE HOUSE LEAKS.

GGREG INDUSTRIES
763 S. WAYNE PLACE WHEELING, ILL.

HOG • CATTLE • SHEEP

SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

THE NATIONAL PROVISIONER, JUNE 17, 1961

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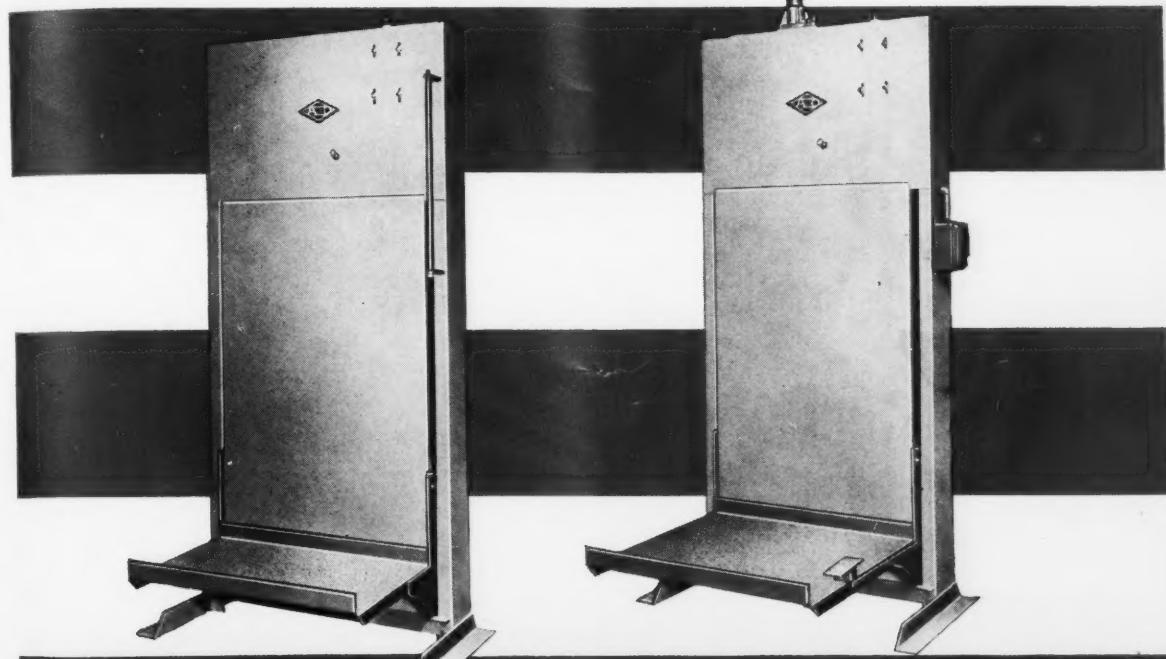
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7, 1961



No. 1073

HYDRAULIC LIFT PLATFORMS



These platforms are especially adapted to Cattle Dressing on the Rail System. Write today for information on the ANCO Cattle Rail System.

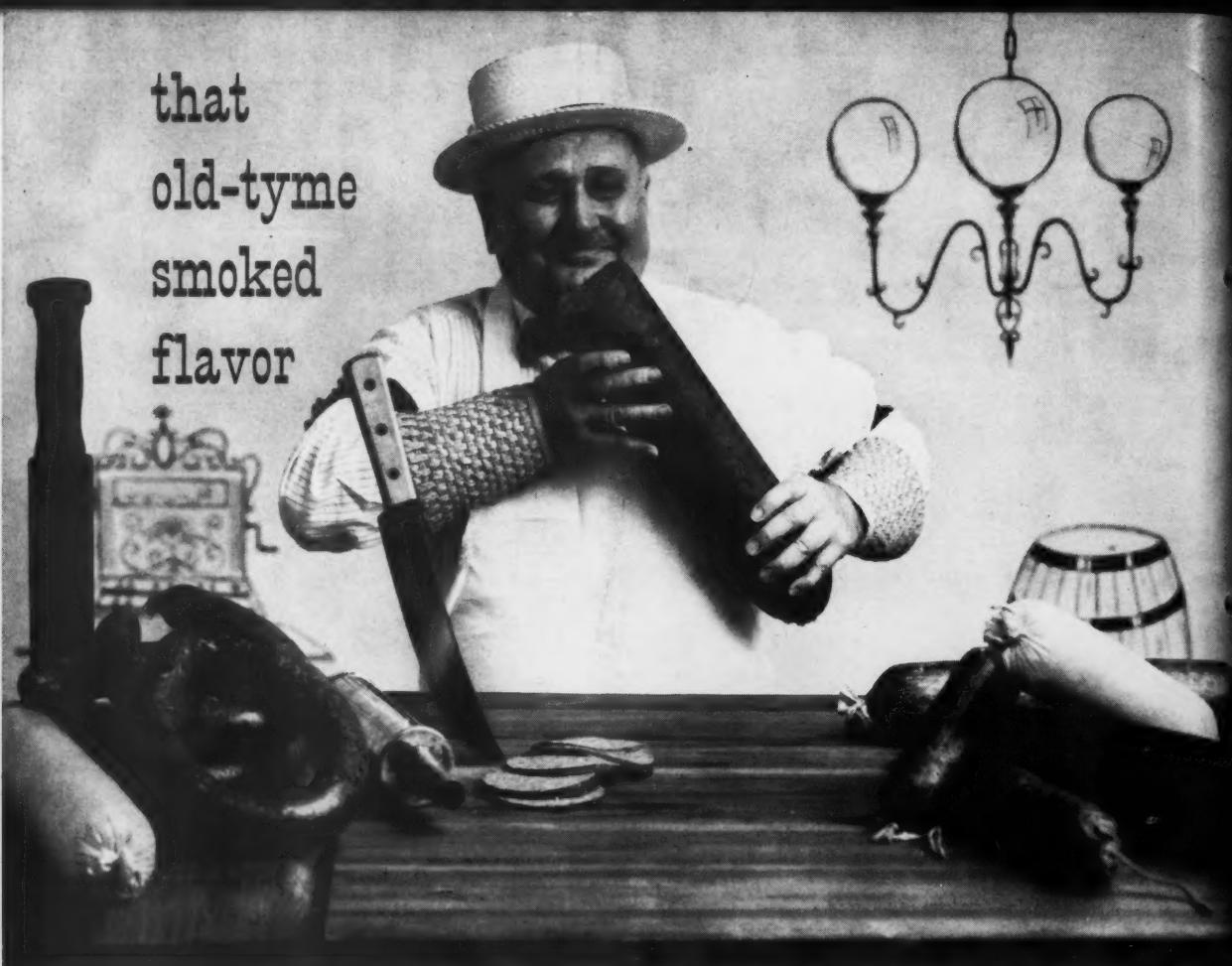
RAISE PRODUCTION LOWER COSTS

These platforms are designed to eliminate stooping, reduce fatigue and increase efficiency. They are easy to install and require small space. They facilitate carcass dressing, splitting and shrouding . . . choice of instantly responding foot pedal or hand bar controls for raising, lowering or stopping. Lowering speed of platform can be pre-set to meet conditions and is readily adjustable. Furnished with or without saw supporting bracket. Operator's platform is aluminum oxide abrasive non-skid surfaced . . . is available in various sizes to suit requirements . . . Self-contained hydraulic pump unit requires only a power connection for the 1 H.P., 1800 R.P.M. motor.

THE ALLBRIGHT-NELL CO.

SUBSIDIARY OF CHEMETRON CORPORATION
5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

that
old-tyme
smoked
flavor



BRECHTEEN

the manufactured casing that's a "natural"

Sausage lovers smack their lips over Brechteen's "Old-Tyme Smoked Flavor." Because of greater porosity, Brechteen casings assure exceptional smoke penetration. You'll smack your lips over climbing profits, because

Brechteen is extruded to your exact specifications at amazing savings. No waste! 50% less drying time! 100% uniformity!

Brechteen is the ideal casing for all types of sausage—
fresh, smoked, cooked, dry. Also slicing products
and rings. Write today for free information.



SAVES YOU MORE



ALWAYS UNIFORM

Service by qualified sausage technician available.

GREATER
SMOKE PENETRATION



NO WASTE



CUTS DRYING TIME 50%



CAN BE PRE-SEWN,
PRE-PRINTED, PRE-TIED

THE BRECHTEEN CORPORATION • 4706 S. ADA STREET • CHICAGO 9, ILLINOIS

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